

Brunch Gratinée Eggs

Author: Bon Appetit Magazine



- 1 lb Italian sausage, sweet or hot
- 1 tbsp butter
- 8 med mushrooms, sliced
- 1 med red onion, chopped
- 12 lg eggs, beaten
- 1 cup milk
- 8 oz mozzarella cheese, shredded
- 2 med tomatoes, peeled & chopped
- 1/2 tsp salt
- 1/2 tsp ground pepper, fresh ground
- 1/2 tsp oregano, crumbled

Suggested Wine: Champagne

Categories: Brunch/Breakfast,
Holiday, Pork

Carolyn T's Blog:

<http://tastingspoons.blogspot.com>

Per Serving (excluding unknown items): 359 Calories; 28g Fat (70.6% calories from fat); 20g Protein; 6g Carbohydrate; 1g Dietary Fiber; 316mg Cholesterol; 644mg Sodium. Exchanges: 0 Grain(Starch); 2 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 4 Fat.

Carolyn T's
Cookbook

Servings: 10

Notes: This makes a lovely dish for the holidays, as everything could be made ahead and mixed at the last minute and popped into the oven.

Description: A nice, easy, tasty egg brunch dish.

Preparation Time: 1 hour

1. Preheat oven to 400. Generously grease large ovenproof skillet or large, shallow baking dish; set aside. Crumble sausage into skillet and fry over medium-high heat, stirring constantly, until sausage is no longer pink. Drain well and transfer to large bowl.
2. Wipe out skillet. Add butter and melt over medium heat. Add mushrooms and onion and sauté until onion is soft, but not brown. Stir into sausage. Blend in remaining ingredients, mixing thoroughly. Turn into prepared dish. Bake until knife inserted in center comes out clean, about 30-35 minutes.