

TATER TOT BREAKFAST CASSEROLE

 submitted by Edie Briley

One 16-ounce bag frozen Tater Tots
1 tablespoon olive oil
1 medium onion, very finely diced
1/2 cup half-and-half
1/4 teaspoon cayenne
1 red bell pepper, very finely diced
2 cups grated Cheddar cheese
Kosher salt and freshly ground black pepper

Butter, for the baking dish
1 pound spicy bulk breakfast sausage
1 cup milk
1/4 teaspoon seasoned salt
4 large eggs
1 green bell pepper, very finely diced
1 cup grated pepper jack cheese

Line up the tater tots in a buttered 9-by-13-inch baking dish or divide in half and place into separate 8x8 aluminum pans. Add the olive oil to a large skillet over medium heat. Add the sausage and onion and cook, breaking the sausage up with a wooden spoon, until browned and cooked through, 8 to 10 minutes. Set aside to cool slightly, then sprinkle it over the tater tots. In a large bowl, mix the milk, half-and-half, seasoned salt, cayenne, eggs, bell peppers, half of both cheeses and some salt and pepper. Pour over the tots and sausage mixture, then top with the rest of the cheese. Cover with foil and refrigerate overnight. Preheat the oven to 350 degrees F (**Place each pan into a separate 12 inch Dutch Oven. Place 15/16 prepared coals on top and 9 coals on bottom.**) Bake, covered, for about 25 minutes. Remove the foil and continue to bake until the cheese is brown and bubbly and the casserole is cooked through, another 20 to 35 minutes. Cut into squares and serve.

Meeting, Greeting, Cooking & Eating
Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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