

Sausage and Egg Frittatas

Ingredients:

- 12 oz. Holifield's Pork Sausage
- 10 eggs
- ½ cup milk
- 1 cup shredded cheese
- salt
- pepper
- onion powder
- 2 Tablespoons butter

Heat oven to 350°. Cook sausage until brown and crumbly, drain. In each of two bowls whisk vigorously 5 eggs with ¼ cup milk, salt, pepper and onion powder. In a 12-inch oven proof frying pan heat butter in skillet on stove top until hot. Add 1 bowl of the egg mixture in bottom, top with ½ each of the sausage and cheese. With spatula, gently stir starting at center, lift edges so eggs can flow to the bottom. When partially set, add remaining egg mixture, sausage and cheese. Place pan in oven and finish cooking for 20 minutes or until set.