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## Bacon Sausage Casserole

A recipe for Uli's Famous Uncured Bacon Sausage

Prep Time: 15 minutes

Cook Time: 350 degrees for 40 minutes

Yield: 6 servings

### INGREDIENTS:

- 12 oz. Uli's Famous Uncured Bacon Sausage (about 6 links with casing removed)
- 6 slices bacon chopped into 1/2-inch pieces
- 1 green bell pepper, chopped
- 2 cups grated cheddar cheese
- 8 eggs
- 1 cup milk
- Salt & pepper to taste
- Sliced green onions for garnish

### DIRECTIONS:

1. Chop bacon pieces over medium heat until cooked. Remove from pan leaving bacon drippings behind.

2. Add Uli's Famous Uncured Bacon Sausage, breaking it up with a wooden spoon, and green peppers to bacon drippings. Cook until browned. Remove the meat and pepper combination from the pan leaving grease behind.

3. In your 8x10 inch casserole dish layer frozen hash browns (either in chopped or patty form) into the bottom of the pan. Next layer bacon, sausage, and green pepper combination on top. Sprinkle 1 cup of shredded cheese as 3rd layer.

4. Whisk together 8 eggs with milk, salt, and pepper to taste and pour this mixture over the layers.

5. Sprinkle a final cup of shredded cheddar cheese over the top

6. Cook at 350 degrees for 40 minutes