



Smoked Sausage Recipes – Breakfast

Sausage Reuben Quiche

Yield 1 pie (6 servings)

Ingredients

	<u>Amount</u>
Sara Lee 9" Deep Dish Pie Crust #5051	1
Hillshire Farm® Polish Smoked Sausage #32122, diced	3 links
Swiss Cheese, shredded	12 oz
Sauerkraut, drained and rinsed	1 cup
Half and Half Cream	2 cups
Large Eggs	4
Salt	½ tsp
Thousand Island Dressing, prepared	4 tsp

Method

1. Thaw the pie shell and use a fork to prick the bottom and sides of the crust.
2. Evenly distribute the diced Smoked Sausage in the pie crust.
3. Place the shredded Swiss cheese and sauerkraut over the sausage.
4. In a mixing bowl, combine the half and half, eggs and salt and whisk well. Pour the mixture into the pie crust over the sausage and cheese.
5. Place the quiche on a cookie sheet and bake in a 375°F oven for approx. 50 minutes or until the quiche is golden brown and sets firm.
6. At service time, heat the quiche in a microwave or 325°F oven and drizzle with Thousand Island dressing.



Smoked Sausage Recipes – Breakfast

Smoked Sausage Benedict

Yield 1 serving

Ingredients

French Bread, sliced and cut into triangles, toasted

Butter or Margarine, melted

Hillshire Farm® Split Smoked Sausage #5256

Swiss Cheese

Egg, poached

Hollandaise Sauce, prepared

Parsley Sprigs

Amount

2 slices

as needed

2 links

2 slices

2

2 T

2

Method

1. Brush both pieces of toasted French Bread with melted butter or margarine.
2. Heat the Hillshire Farm Split Smoked Sausage links on a flat top grill or sauté pan until golden brown.
3. Top both slices of bread with one Smoked Sausage link, one slice of Swiss cheese, and one poached egg.
4. Finish with a dollop of Hollandaise sauce and a parsley sprig and serve immediately.



Smoked Sausage Recipes – Breakfast

Texas Hash

Yield 6 servings

<u>Ingredients</u>	<u>Amount</u>
Vegetable Oil	1 T
Onions, diced	1 cup
Green Pepper, diced	½ cup
Red Bell Pepper, diced	½ cup
Russet Potatoes, small diced	4 cups
Hillshire Farm [®] Hot Smoked Sausage #9412, diced	3 links

Method

1. Heat the vegetable oil on medium heat in a large sauté pan or flat top grill.
2. Add the onions, green peppers, red peppers, and diced potatoes. Sauté or grill, stirring frequently, for 10 minutes.
3. Add the Smoked Sausage and cook for an additional 5 minutes, stirring frequently, until the potatoes are crispy and the sausage is golden brown.
4. Serve immediately with eggs cooked to your liking.



Smoked Sausage Recipes – Breakfast

Sicilian Sausage Omelet

Yield 1 serving

Ingredients

<u>Ingredients</u>	<u>Amount</u>
Butter	2 tsp, divided
Onions, diced	2 T
Red Bell Pepper, diced	1 T
Mushroom, sliced	2 T
Hillshire Farm [®] Italian Sausage #31104, sliced	1 link
Eggs, beaten	3
Feta Cheese, crumbled	2 T
Parsley	1 sprig

Method

1. Melt 1 tsp butter in a sauté pan or flat top grill.
2. Add the diced onions, red pepper and sliced mushrooms and sauté for 2-3 minutes.
3. Add the Italian Sausage and cook an additional 3 minutes.
4. In a non-stick omelet pan, cook the eggs until firm.
5. Top one side of the eggs in the pan with the onion, pepper, mushroom and sausage mixture.
6. Top with crumbled Feta cheese, fold the omelet in half and serve immediately.