



Christmas Morning Pie

Servings: 6-ish*

Prep: 15 minutes / **Cook:** 45 minutes / **Cool:** 10 Minutes

Ingredients:

- 1 lb. Ground Sausage**
- 1 ½ cups Grated or Shredded Swiss Cheese***
- ¼ cup Green Bell Pepper, chopped small
- ¼ cup Red Bell Pepper, chopped small
- 2 tbsp White Onion, chopped
- 4 Eggs, beaten
- 1 cup Cream or Half & Half
- 9" Deep Dish Pie Shell, from frozen

* We usually have 8 people and we make 2 pies. It all gets eaten.

** I usually use Jimmy Dean's Sage flavor, but Regular works nice, too.

*** Do it yourself from a block; it's better that way!

Steps:

1. Preheat the oven to 375° F (190° C).
2. Brown the sausage over medium heat, breaking up the meat as you go, until no longer pink. Drain.
3. Mix the cheese with the sausage and sprinkle into the pie shell.
4. In a medium to large bowl, beat the eggs lightly, then add pepper, onion, and cream or half and half and stir to combine.
5. Pour mixture over the sausage and cheese.
6. Bake for 40 to 45 minutes.
7. Let cool for about 10 minutes.
8. Slice and enjoy right away!

Serve with mixed fruit and Dale's Pumpkin Muffins.

That Christmasy recipe is on my site, too.