

PrazHym Egg Scramble Bake

Courtesy of Pete Marr

¼ pound ground breakfast sausage
3 large eggs
½ cup cold whole milk, plus 2 tablespoons
2 tablespoons butter, melted
Freshly ground black pepper
1 cup shredded Cheddar cheese, divided
1 cup Bisquick®
½ package prepared ranch or roasted red pepper dressing mix
¼ teaspoon OLD BAY® seasoning
¼ teaspoon garlic powder

Prepare an 8x8 baking dish and preheat the oven to 375° F.

Brown the sausage in a skillet until barely done. Drain on paper towels and let cool. While the sausage cooks, whisk the eggs in a bowl with 2 tablespoons of milk and the melted butter. Stir in half of the cheese and add black pepper, to taste.

When cooled and excess oil is thoroughly removed, dust the cooled sausage in some of the Bisquick® and set aside. Return the excess Bisquick® to a second bowl for preparing the dough.

In the second bowl combine the Bisquick®, remaining milk, half of the remaining cheese, and the seasonings until the dough just comes together. Be careful not to over work the dough!!!

In the bottom of the prepared baking dish spread a thin layer of the dough with a non-stick spatula. Evenly spread the sausage and pour in the egg mixture. Drop the remaining dough, in marble sized drops, evenly throughout the egg mixture. Bake for 25-30 minutes, until the egg is nearly set. Sprinkle on the remaining cheese and cook for 5 minutes more to let the cheese melt.