

Cheesy Sausage & Egg Breakfast Casserole

Busy day planned?

Try this great protein source to get you energized for your day. :)

Ingredients:

- 1 lb. German Sausage **Borntrager Dairy**
- 12 large Pastured Eggs **Borntrager Dairy**
- 1/2 cup Heavy Cream **Borntrager Dairy**
- 2 cups Cheddar Cheese; divided **Borntrager Dairy**
- 2 Tbsp. Parsley, chopped
- 3 cloves Garlic; minced
- 1/4 tsp. sea salt
- 1/4 tsp. Black Pepper
- 3 cups broccoli (optional)
- 2 Tbsp. Pork Lard **Borntrager Dairy**

Serves: 6
Prep: 25 min.
Cook: 30 min.
Total: 55 min.

Instructions:

1. In a skillet, heat pork lard over medium-high heat, cook the minced garlic for about one minute.
2. Add the breakfast sausage. Cook for 10 minutes, breaking apart with a spatula, until browned.
3. Preheat the oven to 350 degrees.
4. If using broccoli (or other veggies), blanch them in boiling water for about 5-7 minutes, until crisp tender. Then plunge into an ice bath to stop cooking, drain & pat dry.
5. In a large bowl, whisk together the eggs, heavy cream, half of the cheddar cheese, parsley, sea salt, and black pepper.
6. Grease the bottom of a glass 9x13 casserole dish.
7. Place the crumbled sausage evenly in the casserole dish. *Optional: Layer any precooked veggies at this point.*
8. Pour the egg mixture over the sausage. Sprinkle the remaining cheddar cheese on top.
9. Bake for approximately 30 minutes, until the eggs are set and cheese is melted.
10. Serve.

Delicious Pancakes w/ Sausage Links

Drizzle with our Real Maple Syrup.

Grill or fry our German Sausage Links and fry several eggs & you've got a delicious breakfast.

Ingredients:

- 2 cups whole wheat flour (we prefer Praire Gold)
- 1/8 cup raw honey **Borntrager Dairy**
- 3 1/2 tsp. baking powder
- 1 1/2 cups raw milk **Borntrager Dairy**
- 1/2 cup soft raw butter **Borntrager Dairy**
- 1 tsp. vanilla
- 2 eggs **Borntrager Dairy**

Serves: 4
Prep: 15 min.
Cook: 15 min.
Total: 30 min.

Instructions:

1. Turn your electric skillet on med-high.
2. In a bowl, combine the first 3 ingred.
3. In another small bowl, lightly beat the eggs and add the milk, butter, and vanilla.
4. Pour the liquid into the dry ingredients, and mix well.
5. You're ready to make your pancakes! Ladle your pancake mix onto the hot griddle.
6. Flip. Cook until done.
7. Serve with Maple Syrup.

Cheesy Sausage Balls

*These cute little balls are great for appetizers, parties, or brunches.
So yummy & yet easy to make. They will wow your friends!*

Ingredients:

- 1 lb. German Sausage **Borotrager Dairy**
- 2 cups Cheddar Cheese; grated **Borotrager Dairy**
- 3 Tbsp. Butter; melted **Borotrager Dairy**
- 1/2 large yellow onion; grated
- 1/2 tsp. sea salt
- 1/4 tsp. Black Pepper
- 1 1/4 cups flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. cayenne pepper (optional)

Yields: 45 balls

Prep: 20 min.

Cook: 25 min.

Total: 45 min.

Instructions:

1. Preheat oven to 400 degrees.
2. In a large bowl, whisk together flour, salt, pepper, cayenne pepper, and baking powder.
3. Add cheddar cheese and toss to coat.
4. Add sausage, onion, and butter. With your hands, mix until well combined and roll mixture into 1-inch balls.
5. Place balls, 1/2 in. apart, on a parchment-lined baking sheet.
6. Bake until balls are golden and cooked through, 25 minutes.
7. Serve warm.

Cheesy Egg Muffins

These cute little muffins are so fun & yummy! My children love them!

Such an easy breakfast.

Freeze leftovers in baggies & pull out as needed.

This recipe also works well for brunches with friends.

Yields: 20 muffins

Prep: 20 min.

Cook: 25 min.

Total: 45 min.

Ingredients:

- 1 lb. German Sausage **Borntrager Dairy**
- 1 1/2 cups Cheddar Cheese; grated **Borntrager Dairy**
- 1 med. onion; chopped
- 1 med. red bell pepper; diced
- 1 tsp. sea salt
- 1/2 tsp. black pepper
- 1/2 tsp. garlic powder

Instructions:

1. Preheat oven to 350 degrees.
2. In a large bowl, cook the sausage until fully cooked through. Drain and set aside.
3. In a large bowl, whisk together the eggs. Add the onion, pepper, spices, cooked sausage, and 1 cup of the cheese.
4. Spray two 12 cup muffin tins heavily with cooking spray. Fill the muffin cups with 1/3 cup of batter.
5. Top with the remaining cheese and bake for 25 minutes or until set. Enjoy.