

KISS
THE COOK

COUNTRY COOKING MAKES YOU GOOD LOOKING™



EDITION 10 OCTOBER

GO AHEAD - COOK TONIGHT

COOKING IS GOOD FOR THE SOUL

Cooking is my favorite way to unwind and refocus my thoughts. The smells, tastes, sights and sounds of the kitchen remind me I'm home from my travels



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Well old man winter is just about here and I am already wishing for summer because my bones don't like the cold. But the one great thing about colder weather is amazing comfort food that warms the heart and soul and home. As a reader of my cooking blog you know by now how much I like breakfast foods anytime of day and this recipe is one of the reasons why. My mom gave me this recipe years ago and now for any family event or

brunch this hash brown casserole is often requested (since I seem to be the only one strong enough to mix the ingredients). My definition of comfort food includes these ingredients: potatoes, cheese and sausage and more cheese...and that makes me happy. Enjoy and don't forget to kiss the cook!

Deb's All Time Famous Sausage Hash Brown Casserole

BREAKFAST
MAKE ME HAPPY!

Amazing Deb's Famous

Breakfast Casserole

Ingredients

- 2 pounds sausage (mild or hot)
- 2 cups shredded cheddar cheese
- 1 can cream of chicken soup
- 1 cup sour cream
- 1 (8 oz.) container of French onion dip
- 1 cup chopped onion
- ¼ cup each green & red bell pepper
- Salt and pepper to taste
- 1 (30-oz.) package frozen hash brown shredded potatoes, **thawed**

Preparation

In a skillet, cook the sausage until browned. Drain well. In a large mixing bowl, combine the cheese, chicken soup, sour cream, French onion dip, chopped onion, bell peppers, salt and pepper. Fold in thawed hash brown potatoes. Mix well. Spread ½ of the hash brown mixture over bottom of a 9 X 13-inch greased baking dish. Spread ½ of the browned sausage over hash browns. Repeat layering second ½ of hash brown mixture. Top with remaining sausage. Bake at 350°F for about one hour or until casserole is golden brown.