

BRUNCH TIME!

COLD OATMEAL MUESLI

Ingredients:

- 1 cup quick oats
- 1 cup old fashioned oats
- 1/2 cup raisins
- 1/3 cup brown sugar
- 1 tsp cinnamon
- 2 cup milk

METHOD

Mix all ingredients together and let sit overnight in the refrigerator. Serve cold. May add walnuts and apples or other fresh berries when serving, if desired.

Elaine Rieck, Harrisburg

BRUNCH EGG BAKE

Ingredients:

- 12 slices, bread, crusts removed
- 2 cups diced ham or bacon, crisp and chopped
- 1 - 4 oz. can mushrooms, drained
- 1 green pepper, chopped
- 1 onion, chopped
- 1 cup cheddar cheese, shredded
- 5 eggs
- 2-1/2 cups milk
- salt and pepper
- paprika

METHOD

Butter six slices of bread and put face down in 9 x 13 inch pan, lightly sprayed with cooking spray. Cover the bread with the ham, mushrooms, green pepper, onion and cheese. Dice the remaining bread and spread over the top. Beat eggs, milk, salt and pepper and pour over the top. Sprinkle with paprika. Cover the pan with foil and refrigerate overnight. In the morning, bake at 350 degrees for 1 hour. Serves 12.

Mary Jessen, Holabird

CHEESY SAUSAGE AND POTATO SKILLET CASSEROLE

Ingredients:

- 8 ounces bulk breakfast sausage, crumbled
- 1 medium onion, chopped
- 1 medium green bell pepper, chopped
- 6 eggs
- 1 cup milk
- 1 tablespoon McCormick® Oregano Leaves
- 1/2 teaspoon salt
- 1/4 teaspoon McCormick® Coarse Ground Black Pepper
- 1 1/2 cups shredded mozzarella cheese
- 1 cup crumbled feta cheese
- 2 plum tomatoes, seeded and chopped
- 1 tablespoon oil
- 1 package (20 oz) refrigerated shredded hash browns
- 3 tbsp fresh dill, parsley or green onion finely chopped

METHOD

Cook and stir sausage in large skillet on medium heat 5 minutes or until lightly browned. Add onion and bell pepper; cook and stir 5 minutes or until vegetables are tender. Set aside. Beat eggs in large bowl with wire whisk. Add milk, oregano, salt and pepper; mix well. Add sausage mixture, cheeses and tomatoes; mix well. Set aside. Pour oil into same skillet, swirling to coat the pan. Spread hash browns in bottom and up sides of pan. Pour egg mixture over potatoes. Cover. Cook on medium heat 10 to 15 minutes or until eggs are set.

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