



# Potato Crust Breakfast Quiche

## From the kitchen of B.J. Thompson

**Note\*\*** You can prepare the crust and the breakfast sausage the day before. Then it's a simple task to assemble and cook the quiche the following morning.

2-3 lg	Yukon Gold potatoes, peeled & shredded, totalling 4 cups
12	pork breakfast sausages
6	eggs
½ C	milk
1 t	parsley
1 t	ground mustard
½ t	black pepper
1 C	grated marble cheese

### Step 1: Cook the Potato Crust

1. Preheat oven to 400°F.
2. Peel and shred the potatoes using a cheese grater or a food processor until you have 4 cups of shredded potatoes. Squeeze as much excess water from the potatoes as possible and pat dry using a clean towel. Evenly spread the shredded potatoes around in a greased 9" pie pan. Press firmly into place.
3. Bake for 20 minutes or until the crust is golden brown around the edges.

### Step 2: Prepare the Quiche Filling

1. Preheat oven to 350°F.
2. Cook the breakfast sausage according to the instructions on the package. Once they are cool enough to handle, cut each sausage into 4 pieces. Scatter the pieces in the potato crust.
3. Mix the eggs, milk, parsley, ground mustard and black pepper together until very well blended. Pour over the sausages.
4. Top with grated marble cheese.
5. Bake for 35 minutes or until the quiche is firm to the touch. Let it rest for 5 minutes before serving.