



Easy/Serve's 4/Prep-time 1:30

We used sausage
leftovers from
Don's Cast Iron Breakfast



Ingredients:

- Italian Sausage
- 1/2 Lb Pork Italian Sausage
- 2 Sweet mini peppers
- 1/2 teaspoon homemade garlic powder
- 1 Tablespoon butter
- 1/2 large onion chopped
- salt and pepper

Prepare:

Over medium heat, Cook Italian Sausage, crumbled and nicely browned, set aside. Saute peppers, onion in butter, season with salt and pepper, combine sausage in cast iron pan. Set aside.

Ingredients: Country Quiche

- 1 potato, washed and microwaved for 1 1/2 minutes
- 6 Eggs
- 1 1/2 cups frozen or fresh stir fry veggies
- 1/2 teaspoon salt
- 1/2 teaspoon half and half
- 2 Tablespoon flour
- 1/8 teaspoon smoked paprika
- 1/2 cup grated pepper Jack cheese



Prepare Pie Dough (watch video it's a hoot)

Pie crust for one 8-9 inch pie/quiche

1 cup flour

1/3 + 1 tablespoon shortening

1/2 teaspoon salt

4-5 Tablespoons ice water

Prepare: Pre-heat oven 350 degrees

Pie Dough in the 100-year-old bowl, combine flour, shortening, salt.

Chop with dough cutter or fork till ingredients are the size of peas.

Dribble water over cut shortening and mix until the dough starts to form. Turn out onto clean, dry surface and knead until all ingredients are well blended. Roll out dough to fit pan.

Lay the pie dough gently into cast iron pan. Pat and adjust to fit bottom smoothly. Pour in sausage mixture, layer on vegetables, With a hand mixer or whisk, beat eggs, half and half, flour for 30 seconds.

Pour over sausage/vegetables, sprinkle pepper Jack cheese over pie.

Fold over onto pie, pie dough, sprinkle smoked paprika. Bake for 1:05 at 350 degrees or until cheese and pie dough are lightly browned. Cool 10 minutes before cutting to serve.

Don had three pieces for dinner.

Happy Baking



Creating
MEALS
THAT TELL STORIES
OREGON FARM GIRL



<http://www.inbetweenitall.com/>