

## *Sausage Cheddar Quiche*

*Stacy Lundy*

Pastry for 9-inch shell	4 eggs, beaten
1 lb. bulk sausage (light)	½ cup half-and-half
3-4 fresh mushrooms, chopped (large ones)	Garlic powder (sprinkle liberally)
6-8 green onions, chopped	Coarse ground black pepper
¾ cup grated Cheddar cheese	(sprinkle liberally)

Bake pie crust at 400° for 3 minutes. Remove from oven and prick with fork; cook 5 more minutes. Brown sausage and drain. Combine sausage, mushrooms, onion, green pepper, and seasonings. Spoon into pastry shell and top with cheese. Combine eggs and milk and beat until foamy. Pour over cheese; sprinkle with paprika. Bake at 325° for 50 minutes or until set. Let stand 10 minutes before serving.

## *Brunch Strata*

*Connie Horany*

3 cups frozen mushrooms	2 (8 oz.) pkgs. cream cheese, softened
3 cups chopped broccoli (fresh) — may also use zucchini	½ cup half-and-half
2 cups cubed fully cooked ham	12 eggs
1 ½ cups chopped onion	4 cups cubed day-old bread
1 ½ cups chopped green pepper	3 cups shredded Cheddar cheese
2 cloves garlic, minced	1 tsp. salt
⅓ cup vegetable oil	½ tsp. pepper

In large skillet, sauté mushrooms, broccoli, ham, onions, green pepper, and garlic in oil until vegetables are tender. Drain and pat dry; set aside. In large mixing bowl, beat cream cheese and cream until smooth. Beat in eggs. Stir in bread, cheese, salt and pepper, and vegetable mixture. Pour in 2 greased 9x13-inch baking dishes. Bake, uncovered, at 350° for 40 minutes. *Makes 16 servings.*