Recipes by Southernfoods.com

Spicy Sausage, Egg, and Cheese Panini

Ingredients

- 1 andouille sausage link (5-inch length)
- 2 large eggs
- 1 tablespoon milk
- 1/8 teaspoon salt
- · dash freshly ground black pepper
- dash Cajun or Creole seasoning
- 2 to 3 teaspoons unsalted butter
- 2 small slices Mozzarella cheese
- 2 medium ciabatta breads (about 3 1/2 to 4-inch squares) or other similar size bread

Preparation

- 1. Slice the sausage link in half crosswise, then slice into 4 or 5 thin slices lengthwise. In a small skillet, brown the sausage on both sides, set aside.
- 2. Whisk eggs in a small bowl with the milk, salt, pepper, and seasoning.
- 3. Slice the Ciabatta bread horizontally.
- 4. In a medium skillet, melt butter over medium heat. Add eggs and let firm up around the edges. With a spatula, form the egg into a rectangle, letting the liquid egg remaining flow around it.
- 5. Continue cooking and shaping with the spatula until firm enough to flip. Flip and let the other side cook until the eggs are firm but still moist. Remove from heat.
- 6. Cut in half and divide egg between two bottom halves of Ciabatta bread or other bread. Top the egg with the thinly sliced sausage then place a slice of cheese on top. Finish with bread tops. Grill or cook in a panini press until sandwich is hot and cheese is melted.

Makes 2 medium sandwiches.

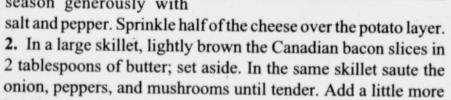
Breakfast Lasagna Recipe

Ingredients

- 1 bag (30 ounces) frozen Southern Style hash browns (or 32 ounce bag shredded), thawed
- · salt and pepper
- · 3 cups shredded sharp Cheddar cheese, divided
- 2 to 3tablespoons butter
- · 12 ounces thinly sliced Canadian bacon
- 1 1/2 cups chopped onion
- · 1 large green bell pepper, chopped
- · 1 large yellow or red bell pepper, chopped
- · 8 ounces sliced mushrooms
- · 2 medium tomatoes, sliced, optional
- 12 large eggs
- 21/2 cup milk
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

Preparation

1. Spread thawed hash browns in a deep 11x14inch lasagna/roasting pan; season generously with



butter, as necessary. 3. Spoon vegetable mixture over the cheese layer. Top with sliced tomatoes, if using. Arrange slices of Canadian bacon over the vegetables, overlapping if necessary. Top with remaining cheese. In a medium bowl, whisk eggs with 1/2 teaspoon salt, 1/4 teaspoon pepper, and the milk; pour over the casserole. Using a spatula, gently press all over to soak with egg mixture. Let stand for 15 minutes. Meanwhile, heat oven to 350°.

4. Bake casserole for 35 to 45 minutes, until set. Cool slightly before slicing.

Serves 10 to 12.

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