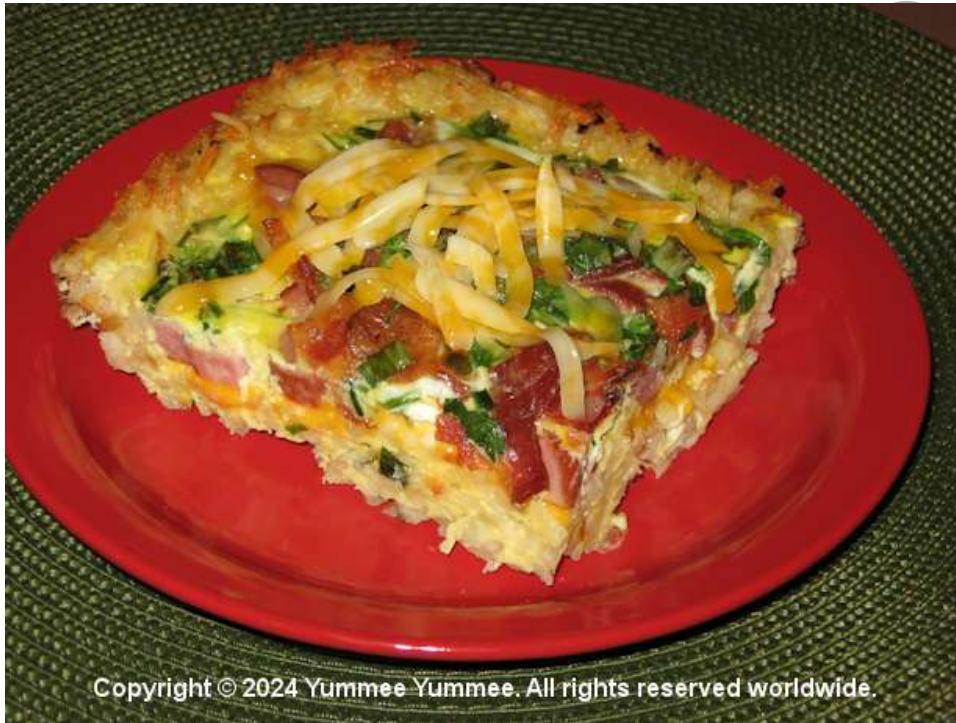


## Smoked Sausage Bacon Quiche



### Crust

- 1 (16 ounce) package frozen hash browns, thawed
- 7 tablespoons butter, melted
- 1/2 cup chopped sweet onion
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon chopped fresh parsley
- 1/2 teaspoon garlic powder

### Filling

- 3 ounces shredded Swiss cheese
- 3 ounces shredded Cheddar cheese
- 2 green onions, sliced
- 1 (12 ounce) package bacon, cooked and crumbled
- 1 (12 ounce) package smoked turkey sausage or kielbasa, sliced and halved

### Egg Filling

- 12 eggs
- 1/2 cup half and half cream
- 1/4 cup chopped fresh chives
- 1/4 cup chopped fresh parsley
- 1/4 teaspoon garlic powder
- 1/8 teaspoon onion powder
- 1/8 teaspoon ground cayenne pepper
- 2 green onions, sliced

## Garnish

Shredded Colby Jack cheese

**In a lightly greased 10 x 14 inch baking dish**, combine hash browns, butter, onion, Parmesan cheese, parsley, and garlic powder. Mix well and press into bottom and 1 1/2 inches up sides of pan. Bake crust at 425 degrees for 20 minutes. Remove from oven and set aside.

**Cover** crust with Swiss and Cheddar cheeses, green onions, crumbled bacon, and sausage.

**In a large bowl**, combine eggs, half and half cream, chives, parsley, garlic powder, onion powder, and cayenne pepper. Mix well. Pour egg mixture over filling. Sprinkle with additional green onions.

**Reset** oven to 350 degrees and bake quiche for 30 to 35 minutes. Remove from oven and let stand for 5 to 10 minutes prior to serving. Top with Colby Jack cheese.

**Serves** 6 to 8

**Cook's Note:** Use only the green parts of green onions in this recipe. Cook and crumble bacon prior to assembling quiche. For a quick and easy method, layer bacon in a 9 X 13 inch baking dish. Bake at 350 degrees for 35 to 40 minutes, turning bacon midway through. To quickly slice sausage links cut in half and then slice in 1/4 to 1/2 inch slices.