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Sausage Brunch Pie

Directions

1. Crust for a two crust pie: Line a deep dish 9" pie shell with pastry.
2. Fry the sausage and onion, and drain.
3. Break up any large pieces of sausage. Mix in celery, cheese, hash brown potatoes, and soup.
4. Stir all ingredients together and put into the pie shell.
5. Seal top with remaining pastry, crimping the edge to seal. Trim off any excess pastry. Cut slits in top pastry in an attractive pattern.
6. Bake in a preheated 350 degree oven about 45 minutes or until top crust is evenly browned.

Notes

If crust gets too dark before the filling is done, cover loosely with a sheet of foil.

To Serve

Allow to cool about 10 to 15 minutes before serving.

6 - 8

servings

30 min

prep time

45 min

ingredients

1 lb Swaggerty's Farm sausage

1 medium onion, chopped

½ lb Kroger Nice N' Cheesy cheese

1 cup celery, chopped

1 cup mushroom soup

2 cups frozen hash brown potatoes

Level of complexity:

Medium

Number of ingredients:

7

Pairs well with:

Salad, vegetables

Special Kitchen Tools:

N/A

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