



# Sausage Savory Cheese Cake | Unique Brunch Recipe

## directions

1. Roll the pie crust thin and use it to cover the bottom and up the sides of a 9" springform pan. Press firmly against the sides of the pan to press out wrinkles.
2. Cook the sausage and onion in a skillet on medium-high heat until fully cooked, browned and crumbled. Drain.
3. Stir celery in with sausage and onions and spread evenly into the pie crust.
4. Sprinkle cheddar cheese over the sausage.
5. In a large bowl, blend cream cheese, eggs, milk, and sour cream. Pour over the sausage. Top with tomato slices.
6. Bake at 325 for about 45 to 50 minutes or until the top is uniformly brown.
7. Remove from the oven and allow to cool 15 minutes before removing the outer rim of the pan and serving.

| 8<br><i>servings</i>  | 30 min<br><i>prep time</i> | 45-50 min<br><i>cook time</i> |
|---|----------------------------|-------------------------------|
| <b>ingredients</b><br><br>1 lb Swaggerty's Farm sausage<br><br>1 cup chopped onion<br><br>1 cup chopped celery<br><br>2 cups grated cheddar cheese<br><br>8 oz. package cream cheese<br><br>3 eggs<br><br>1 cup sour cream<br><br>½ cup milk<br><br>1 Pillsbury ready-to-use pie crust<br><br>Tomato slices (I peel the tomato) |                            |                               |

## To Serve

Serve slices with additional fresh tomatoes or fruit on the side.

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