



Donated by Allen & Myra Charleston

## Emu Egg & Sausage Brunch

*Great when you have company over the weekend or holidays!*

- 1 pound emu breakfast sausage
- 1 green pepper, finely chopped
- 1 medium onion finely chopped
- 2 medium emu eggs (or a dozen chicken eggs)
- 1/3 cup milk
- 1 1/2 cups shredded cheddar cheese
- salt & pepper to taste
- paprika (optional)

Crumble emu sausage and cook in a large skillet over medium high heat. When sausage starts to brown, stir in green pepper and onion. Cook until sausage is browned and onion is soft. Drain well and spoon into a 8" (20 cm) square baking pan.

Beat eggs with milk, salt and pepper. Cook in a large skillet, stirring constantly. When eggs are set but still very moist (the consistency of soft oatmeal), remove from heat and stir in cheese, reserving 1/2 cup for the top. Immediately pour over sausage; sprinkle with reserved cheese and paprika.

Bake in 325' F oven for 10 to 12 minutes or until eggs are set. Cut into squares. Individual servings may be re-heated in the microwave on MEDIUM for 1 minute.

Makes 8 servings.