



BREAKFAST FRITTATA

From the kitchen of Mom Dudley

Ingredients:

1/2 cup green pepper, diced
1/2 cup onion, diced
8 eggs
2 cups shredded Monterey jack pepper cheese (or cheddar)
1 lb bulk pork sausage (Deer sausage)
1/4 tsp black pepper
Dash of salt

Directions:

1. Preheat oven to 350
 2. Spray pam in a 9-inch round baking pan and put 2 tortillas in it, crisp in the oven
 3. In a bowl, beat the eggs and pepper and stir in the cheese. Set aside.
 4. Scramble the sausage, onion, and peppers. Cook until the sausage is no longer pink and the vegetables are soft.
 5. Pour the egg mixture over the sausage and cook stirring constantly until eggs are almost done.
 6. Place one tortilla in the bottom of the baking pan and spread the egg and meat mixture over it then cover with the other tortilla and top with grated cheese.
 7. Bake for 8-10 minutes or until bubbly and cheese has been melted. Serve with sour cream and chives.
- Serves 8