

Cooking Corner Tips To Help You

Bake A Classic Breakfast For Your Family

(NAPSA)—On a day when you have extra time, make a long-time favorite breakfast recipe for your family.

Hearty Breakfast Bake is characteristic of a classic bake, incorporating eggs, potatoes and cheese.

Hearty Breakfast Bake

PREP: 20 min BAKE: 40 min

STAND: 5 min

- 1 package (12 ounces) bulk pork sausage**
- 2 medium green onions, thinly sliced OR 1/3 cup chopped green or red bell pepper**
- 2½ cups frozen loose-pack hash brown potatoes (from 30-ounce package)**
- 1 package (8 ounces) shredded Swiss cheese (2 cups)**
- 1 cup Original Bisquick® mix**
- 2 cups milk**
- ½ teaspoon pepper**
- 5 eggs**

Heat oven to 400°F. Spray with cooking spray or grease 13x9-inch baking dish. Cook sausage in 10-inch skillet over medium-high heat, stirring frequently, until no longer pink; drain. Layer sausage, onions, potatoes and cheese in baking dish. Stir remaining ingredients in large bowl until blended. Pour over ingredi-



A great way to start the day is with this classic breakfast bake.

ents in baking dish. Bake uncovered 35 to 40 minutes or until knife inserted in center comes out clean. Let stand 5 minutes. 12 servings.

High Altitude (3500-6500 ft): No changes.

This recipe is simplified by using a convenience mix—Bisquick variety baking mix.

It's a great make-ahead dish. You can prepare the recipe the night before and refrigerate it until time to bake. Baking time is a little longer, but the results are the same delicious, satisfying breakfast meal.

Let your children help with preparation and you can all enjoy your special breakfast.