



# Brunch Sausage Pie | A Family-Favorite Recipe

## directions

1. For this two-crust pie, line a 9" deep pie dish with pastry crust.
2. Fry the sausage and onion in a large skillet over medium-high heat, and drain.
3. Break up any large pieces of sausage. To the skillet, add celery, cheese, hash brown potatoes, and soup.
4. Stir all ingredients together, season with salt and pepper and pour into the pie dish.
5. Seal the top of the pie with the remaining pastry, crimping the edges to seal. Trim off any excess. Cut slits in the top.
6. Bake in a preheated 350-degree oven for about 45 minutes or until the top crust is evenly browned.

6 - 8 <i>servings</i>	30 min <i>prep time</i>	45 min <i>cook time</i>
<b>ingredients</b>  <i>1 lb Swaggerty's Farm sausage</i>  <i>1 medium onion, chopped</i>  <i>½ lb Kroger Nice N' Cheesy cheese</i>  <i>1 cup celery, chopped</i>  <i>1 cup mushroom soup</i>  <i>2 cups frozen hash brown potatoes</i>  <i>2 prepared pie crust sheets</i>  <i>salt and pepper</i>		

## To Serve

Allow to cool for about 10 to 15 minutes before serving and cut into slices.

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