



# Savory Sausage Cheesecake | Unique Appetizer Recipe

## directions

1. Roll the pie crust thick and use it to cover the bottom and up the sides of a 9" spring form pan. Press firmly against sides of the pan to press out wrinkles.
2. Cook the sausage and brown the onion with it. Drain.
3. Stir in celery and spread evenly into the pie crust.
4. Sprinkle cheddar cheese over the sausage.
5. Blend together the cream cheese, eggs, milk, and sour cream. Pour over the sausage. Cover top with tomato slices.
6. Bake in a 325 degree oven about 45 to 50 minutes or until the top is uniformly brown.
7. Remove from the oven and allow to cool about 15 minutes before removing the outer rim of the pan and serving.

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

## To Serve

Allow to cool approximately 15 minutes before serving.

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