

MONTEREY SAUSAGE PIE

Ingredients:

1 pound Bulk Pork Sausage

3 teaspoons Minced Garlic

2- $\frac{1}{2}$ cups Shredded Monterey Jack Cheese, Divided

1- $\frac{1}{3}$ cup Milk

3 whole Eggs

$\frac{3}{4}$ cups Biscuit/baking Mix

$\frac{3}{4}$ teaspoons Rubbed Sage

$\frac{1}{4}$ teaspoons Pepper

Directions

In a large skillet, cook the sausage over medium heat until meat is no longer pink. Add garlic; cook 1 minute longer. Drain. Stir in 2 cups cheese. Transfer to a greased 9-inch deep-dish pie plate.

In a small bowl, combine the milk, eggs, biscuit mix, sage and pepper. Pour over sausage mixture.

Bake at 400°F for 20-25 minutes or until a knife inserted near

the center comes out clean. Sprinkle with remaining cheese; bake 1-2 minutes longer or until cheese is melted. Let stand for 10 minutes before cutting

source:tomatohero.com