

chattavore

SAUSAGE & WAFFLE CASSEROLE

Prep time: 40 minutes (includes inactive prep)

Cook time: 2 hours (this includes inactive cooking time while the waffles are toasting)

Serves 4-6

- 1 1/2 pounds waffles (I used homemade); torn into 1-2 inch pieces (if using frozen waffles, thaw first)
 - 1 pound breakfast sausage
 - unsalted butter for buttering the pan
 - 6 ounces cheddar cheese, shredded
 - 6 large eggs
 - 1/2 cup milk
 - 1/4 cup maple syrup (NOT pancake syrup!!!)
 - 1/4 teaspoon salt
 - 1/8 teaspoon pepper
1. Preheat the oven to 300 degrees. Spread the waffle pieces onto a baking sheet. Bake for 30-60 minutes, until dried out but not browned. While the waffles are toasting, brown the sausage and drain away any excess fat.
 2. Increase oven temperature to 325 degrees. Butter an 8x8 inch pan. Place the waffle pieces into the pan. Spread the browned sausage over the top of the waffles then follow with the cheese.
 3. In a medium bowl, whisk together the eggs, milk, maple syrup, salt, and pepper. Pour over the casserole. Cover with foil. Place a small plate on top of the casserole and weight with a heavy can. Let sit for 25 minutes. Alternately, you can make the casserole the night before and leave it in the refrigerator overnight, in which case you do not need to weight it. If you do this, take it out of the refrigerator 25 minute before you plan to cook it.
 4. Remove the foil from the top of the pan. Bake for 45-50 minutes. Turn the oven to broil until the top of the cheese has browned. Remove from the oven and let stand for five minutes before serving.