



ZWIEBELKUCHEN (GERMAN STYLE BREAKFAST SAUSAGE AND ONION PIE)

Ingredients:

- 6 Jimmy Dean Sausage Crumbles
or
- 6 Rudy Farm Whole Hog Roll Sausage 4/6lb.
- 1 lb Thick-cut bacon, diced
- 2 Large onion, chopped
- 1 lb Unsalted Butter
- 2 oz Caraway seeds
- 1 qt Heavy cream
- 3/4 cup Scallions
- 3/4 cup Julianne Leeks
- 3/4 cup Roasted Red Peppers

Directions:

1. Sauté the sausage crumbles, onions, tear drop tomatoes, sliced leeks and bacon in butter until the onions are translucent; be careful not to burn the bacon! Once the onions are translucent, slowly stir in the cream and remove from heat and let cool.
2. Add Thawed pie crust into pie tin, Let's pour the filling into the pie crust. Pop the zwiebelkuchen into the oven for about 40 minutes. You will know it is done when the eggs have firmed up. Then remove it from the oven and let it cool.
3. Garnish with Thinly sliced scallions.

*Healthy Alternative Jimmy Dean Turkey Link or Patties