

BIG O' COWBOY

BREAKFAST CASSEROLE

Makes 16 servings (or 8 for cowboys)

1 stick unsalted butter, softened, plus additional for greasing baking dish

1 (1.3-lb) package of pork chorizo

1 box of frozen garlic Texas Toast (NON-cheese) {8 slices}

3 garlic cloves, chopped

2 dozen large eggs

1 cup whole milk

2 teaspoons salt

1 teaspoon black pepper

1 large bunch green onion, chopped (1 1/4 cups)

1 cup Hickory Smoked Cheddar, coarsely grated

Bake the Texas Toast (as directed on the packaging) and set to the side for future use – you want it cooled for maximum denseness.

Generously butter bottom and sides of a 13- by 9-inch baking dish.

Cook Chorizo in a 12-inch heavy skillet over moderately high heat, stirring frequently and breaking up any large lumps with a fork, until browned, about 7 – 10 minutes. Pour off fat from skillet, then set to the side to cool to room temperature.

Arrange the prepared Texas Toast on the bottom of the pan. Pulse 1/2 a stick of butter and garlic in a food processor until smooth. Spread a thin layer of garlic butter on the bottom side of each bread slice, arranging bread.

Use electric mixer on lowest setting and mix together eggs, milk, salt, and pepper in a large bowl until frothy, then add in scallions and half of

cheese. Pour egg mixture over bread (bread will float to the top), push down on bread with a spatula to help it absorb liquid. Add the room temp chorizo on top of the egg. Sprinkle with remaining cheese.

Bake, covered with a large sheet of buttered foil (buttered side down), 45 minutes, then carefully remove foil and bake until top is slightly puffed and eggs are cooked through in center, about 30 minutes more – CHECK THE CENTER!

Let stand 10 minutes, then cut into squares. ENJOY!

Suggested toppers:

Butter Sautéed mushrooms: 1 package of pre-sliced Portobello mushrooms, cooked in cast iron skillet with 1/4 stick of unsalted butter, a tablespoon of olive oil and a dash of pepper...until nice and dark brown

OR

Tequila-Infused Chipotle Salsa: (SUGGESTED BASE SALSA – CENTRAL MARKET ORGANIC CHIPOTLE SALSA) In a small sauce pan, dump salsa...mix-in sliced bulb bottoms of the green onions used in the casserole recipe, 1 generous shot of fine tequila, pepper and a dash of Worcestershire sauce. Bring to a soft boil, remove and place in frig to re-chill!