

EASY EGGSTACY BY LOIS GREIMAN

Note: Not to be consumed by individuals remotely concerned about their weight.

My boss used to make this for me when I was a teenager. I lived in her attic and trained her horses. Now that I say it it sounds like indentured servitude but it was fun servitude. :)

10 ounces cheddar cheese

12 eggs (from happy chickens only)

12 links of sausage

1 cup half and half

Grease a 9x13 inch pan. Grate the cheese and spread 2/3 of it into pan. Break the eggs over the cheese and poke the yolks. Brown sausages and place over the eggs. Spread the remainder of the cheese atop the eggs then pour the half and half over it all.

Bake at 350 degrees for thirty minutes.