

Sausage Potato Galette



Serves **8 people**

Preparation

Preheat oven to 350 degrees. Brown the sausage in the skillet, breaking the sausage apart. Remove sausage from the pan with a slotted spoon to a plate lined with paper towels, reserving as many drippings from the sausage as possible in the skillet.

Add the diced potato, diced onion, and sage and sauté in the drippings until the onion is soft, about 5-7 minutes, adding a pat of butter if the veggies begin to stick. The potato will not be cooked all the way through, but not to fret! It will have it's time in the oven coming up!

Remove potato and onion to the plate and set aside. Remove the skillet from the heat, and let it cool.

Roll out pie crust on a floured surface until you think it's large enough to slightly drape over the sides of your skillet.

Ingredients

- 12-16 oz breakfast sausage (such as Jimmy Dean's)
- 2 medium red potatoes diced to bite size pieces
- 1/2 cup diced onion
- 1 tablespoon of chopped sage, reserving a smidge
- 1-2 TBS butter
- 4-5 eggs
- 1/4 teaspoon black pepper
- 1 recipe Alice's Pie Crust (or store bought)
- a 10-12 inch cast iron skillet.

Coat the bottom and sides of the skillet with butter.

Lay the pie crust in the cooled skillet, leaving the border hang over the sides. Add in the sausage/potato mixture. Then, making a little indentation in the meat mixture for each egg, just crack them over the top! Drape the outer pie crust back over the edges back toward the center of the skillet, and voila! You have a galette! The more ahem, rustic, the better! Crack a few cracks of pepper on top of the yolks of the eggs and sprinkle with the reserved sage. Bake at 350 for 30-35 minutes. This time will allow for the eggs to completely cook, no runny yolks here!

Tips: The skillet will be warm from all the sauté-ing and browning it's been doing. You can put the pie crust in immediately, but I think it best to let it cool slightly. Your pie crust will get very soft and fragile the longer it sits in the warm pan. But if you're feeling confident and ready to move fast, then by all means, assemble the galette when the pan is still hot.