



Amazing Muffin Cups



Sunrise Breakfast Casserole



Blue Ribbon Skillet



Easy Sausage Roll-Ups

A SAVORY *springtime* BRUNCH

Family Features

Warm breezes, blooming flowers, pretty pastels — when spring is in the air, there's plenty of reason to celebrate. It's the perfect time to bring family and friends together for a welcoming brunch. When planning your menu, be sure to have plenty of savory dishes on hand to satisfy your guests. And rest easy, you don't have to spend hours in the kitchen to prepare your feast. Using ingredients already full of flavor, such as Johnsonville Breakfast Sausage, lets you create memorable brunch dishes without a lot of work. These recipes are simple yet satisfying - and leave you plenty of time to enjoy the company gathered around your table. For more savory brunch recipes, visit www.johnsonville.com.

AMAZING MUFFIN CUPS

Prep Time: 20 minutes
Cook Time: 25 minutes
Yield: 12 servings
3 cups refrigerated shredded hash browns
3 tablespoons melted butter
1/8 teaspoon salt
1/8 teaspoon pepper
12 links Johnsonville Original Breakfast Sausage
6 eggs
2 cups (8 ounces) shredded 4-cheese Mexican blend cheese
1/4 cup chopped red bell pepper
Chopped fresh chives or green onions, for garnish
Place 12 paper liners in a muffin pan; spray liners with cooking spray. In bowl, combine hash browns, butter, salt and pepper. Press hash brown mixture into the bottom and up the sides of the muffin cups. Bake at 400 degrees F for 12 minutes or until lightly browned. Meanwhile, cook sausage according to package directions; cut into 1/2-inch pieces. Divide sausage between muffin cups. Combine eggs, cheese and bell pepper. Pour over sausage. Sprinkle with chives. Bake for 13 to 15 minutes or until set.

SUNRISE BREAKFAST CASSEROLE

Prep Time: 30 minutes
Bake Time: 70 minutes
Yield: 12 to 15 servings
2 packages (12 ounces each) Johnsonville Breakfast Sausage Links
9 eggs
3 cups milk
1 1/2 teaspoons ground mustard
1 teaspoon salt
1/2 teaspoon pepper
2 packages (20 ounces each) refrigerated shredded hash browns
2 cups (8 ounces) shredded cheddar cheese
1/2 cup diced sweet red pepper
1/3 cup thinly sliced green onions
2 cups salsa or picante sauce, optional
Place sausage on a 15 x 10 x 1-inch baking pan. Bake at 375 degrees F for 15 to 20 minutes or until sausage is no longer pink, turning once; drain and slice into 1/4-inch coins. In large bowl, combine eggs, milk, mustard, salt and pepper. Add hash browns, sausage, cheese, sweet red pepper and green onions; mix well. Pour into a greased 13 x 9 x 2-inch baking dish. Cover and refrigerate overnight. Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 65 to 70 minutes or until set and golden brown. Let stand 10 minutes before serving. Serve with salsa or picante sauce if desired.

BLUE RIBBON SKILLET

Prep Time: 15 minutes
Cook Time: 15 minutes
Yield: 3 servings
7 links Johnsonville Original Breakfast Sausage
3 tablespoons canola oil
4 cups refrigerated shredded hash browns
1/4 cup chopped onion
1/4 cup chopped green pepper
1/4 cup chopped orange bell pepper
1 jalapeño pepper, seeded and chopped
1/8 teaspoon salt
1/8 teaspoon pepper
1 cup (4 ounces) shredded 4-cheese Mexican blend cheese
In large skillet, cook sausage per package directions. Cut links into 1-inch pieces and set aside. In the same skillet, heat oil over medium-high heat. Add hash browns, onion, green and orange peppers, jalapeños, salt and pepper. Cook for about 10 minutes until hash browns are lightly browned and tender, turning occasionally. Return sausage to skillet and sprinkle with cheese. Cover skillet for 2 minutes until cheese is melted. Option: This recipe can be doubled to make a "2-Skillet Breakfast." Cook sausage in one skillet and hash browns, onion and peppers in another skillet.

EASY SAUSAGE ROLL-UPS

Prep Time: 15 minutes
Cook Time: 15 minutes
Yield: 16 roll-ups
1 package (12 ounces) Johnsonville Breakfast Sausage Links
2 containers refrigerated crescent rolls (16 rolls total)
1/2 teaspoon cinnamon
2 tablespoons sugar
Prepare sausage according to package directions. Drain and set aside. Unroll crescent roll dough according to directions on package. Place one cooked sausage onto one end of a dough triangle. Roll dough around sausage according to directions on dough package and place on jelly-roll pan with the seam side down. Repeat with remaining sausage and dough. (You will have 2 extra rolls. Bake and enjoy with jam.) Mix cinnamon and sugar together and sprinkle evenly over roll-ups. Bake according to directions on dough package. Serve hot. Suggestion: Serve with warm maple syrup, honey or your favorite preserves for dipping.



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Love,
Kyla &
Kenna Halle
& Rykr
Billings



Happy 35TH WEDDING ANNIVERSARY
to our Grandma and Grandpa Billings!

Guthmiller-Heier Nuptials

Beth Guthmiller and Eric Heier were married on Aug. 27, 2011, at St. George's Catholic Church in Scotland, with the Rev. Matthew Vazhappilly officiating.

Parents of the couple Galen and Linda Guthmiller of Menno, and Greg and Phyllis Heier of Aberdeen, SD.

Maid of honor was Jessica Block of Menno. Bridesmaids were Lizzie Thomas, Sioux Falls; Sonya Massey, Jackson, MN; and Alicia Johnson, Centerville. Flower girl was Emma Hotz, Beulah, ND. The bride's personal attendants were Jenna Guthmiller and Aerica Hasz.

The best man was Justin Heier of Rapid City. Groomsmen were Tim Jastram, Shane Pedersen, and Joe Block, all of Sioux Falls. Ring bearer was Braden Messerschmidt, West Des Moines, IA. Ushers were Jon Running and Lief Running.

Wedding music was provided by Martin Sieverding. A reception was held at the Menno Gymnasium with Roger and Alita Guthmiller as hosts.

The bride graduated from Canton High School in 2006 and USD with a B.S. in Psychology in 2010. She is currently pursuing a Doctorate in Physical Therapy at U of Mary in Bismarck, ND.

The groom graduated from Aberdeen Central High School in 2005. He attended USD.

