

Brunch Oven Omelet

Servings: 8-12

Ingredients

- 4 Tbsp butter
- 18 large eggs
- 1 cup sour cream
- 1 cup cream or milk
- 2 tsp salt
- 4 Tbsp chopped green onion
- 1 lb cooked drained sausage
- 1 cup shredded cheese



Directions

Preheat oven to 325 degrees. Melt butter and coat a 9x13 pan. Beat together eggs, cream, salt and sausage until well blended. Stir in the onions and pour into dish. Bake 40 minutes. Sprinkle shredded cheese on top and bake another 10 minutes or until cheese is melted and eggs are set.