

Williamsburg Farmers' Market Sausage, Squash and Apple Bake with Savory Strudel Topping

Prepared by *Chef John Gonzales*

Serves 6

A perfect breakfast or luncheon casserole of all things wonderful about the Old Dominion. Local sausage, squash and apples all meet under a crunchy crumbly topping. Look for cooking apples like Stayman, Winesap, York or Granny Smith.

For the casserole

1 pound smoked sausage or Kiebasa, or any cooked sausage link (Blue Barn Farm)
4 medium sized apples, peeled cored and sliced into eighths
2 medium zucchini, cut in small discs
2 yellow squash, cut in small discs
6 ounces cheddar cheese grated
1 teaspoon salt
½ teaspoon freshly ground pepper
1 tablespoon olive oil

Preheat oven to 350 degrees and butter a 2 quart baking dish. Cut the sausage into small discs. In a large mixing bowl place the sausage, apples, squash and cheddar cheese. Season with salt and pepper and mix together. Place the mixture into the buttered baking dish and drizzle with the olive oil. Place the casserole in the oven to begin the baking process. Prepare the topping.

For the topping

2 eggs, hard cooked, peeled and grated
2 tablespoons parsley, chopped
½ teaspoon salt
¼ teaspoon pepper
2 cup breadcrumbs
4 tablespoon butter, cold and cut in small pieces

In a medium size mixing bowl combine the grated eggs, parsley, salt and pepper. In a food processor with the blade attachment combine the breadcrumbs with the cold butter. Using the pulse feature briefly chop the butter into the breadcrumbs. Combine the breadcrumb mixture with the egg mixture. After the casserole has cooked for 15 minutes remove it from the oven and sprinkle the savory strudel topping evenly on top of the casserole and bake for 60 additional minutes or until apples are tender.