

Aunt Alta's Brunch Dish

- 1 tablespoon vegetable oil
- 12 ounces pork sausage
- 3 cups frozen O'Brien potatoes (24 ounce Pkg)
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 6 large eggs
- 1 teaspoon worcestershire sauce

Heat oil in a large nonstick skillet. Crumble in sausage, stirring to break up large chunks. Cook until brown. Add potatoes and cook, stirring often, about 10 minutes or more until hot and browned. Wisk eggs, worcestershire sauce, salt and pepper in a bowl: pour over sausage and potatoes. Cover and cook just until eggs are set. Serves 4 to 6.