



## *Cheesy Creole Breakfast Skillet*



### **Ingredients, Creole Sauce:**

- 1 ¼ cups mayonnaise
- ¼ cup Creole or spicy mustard
- 1 ½ teaspoons Cajun seasoning
- 2 teaspoons sweet paprika
- 1 tablespoon minced dill pickle
- 1 tablespoon hot sauce
- ½ teaspoon Worcestershire sauce
- 1 large clove garlic, minced
- 2 teaspoons minced chives

### **Ingredients, Skillet:**

- ½ pound medium shrimp, peeled and deveined
- 2 ½ teaspoons Miss Brown's House Seasoning, recipe follows
- 2 tablespoons unsalted butter
- ½ medium onion, chopped
- ½ medium green bell pepper, seeded and chopped
- ½ medium red bell pepper, seeded and chopped
- 6 ounces Conecuh Hickory Smoked sausage, sliced 1/4-inch thick. Try the spicy sausage.
- 1 clove garlic, minced
- 6 large eggs, beaten
- ¼ cup whole milk
- ½ cup shredded white Cheddar
- 2 tablespoons thinly sliced green onions

### **Ingredients, Miss Brown's House Seasoning:**

- 1 teaspoon garlic powder
- 1 teaspoon onion powder
- 1 teaspoon sweet paprika
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground black pepper

**Method Skillet:**

1. For the Creole sauce, whisk together the mayonnaise, mustard, Cajun seasoning, paprika, pickle, hot sauce, Worcestershire sauce, garlic, and chives in a small bowl until combined. Cover and refrigerate until the skillet is done.
2. For the skillet: Preheat the broiler. Toss the shrimp with the House Seasoning in a small bowl and set aside.
3. Melt the butter in a large (12-inch) cast-iron skillet over medium heat. Add the onions and green and red peppers and cook, stirring occasionally, until the onions begin to turn translucent, about 5 minutes. Add the shrimp, sausage, garlic, and cook, stirring constantly, until the shrimp are opaque and the sausage is heated through, about 2 minutes.
4. Add the eggs and milk and slowly scramble the mixture with a silicone spatula, scraping up large curds from the bottom of the pan. As soon as the eggs are almost set, but still a tiny bit runny (about 2 minutes), remove from the heat and sprinkle with the Cheddar.
5. Broil until the cheese melts, 10 to 15 seconds. Remove the skillet from the oven, drizzle with some Creole sauce, and sprinkle with the green onions.

**Method, Miss Brown's House Seasoning:**

1. Stir together the garlic powder, onion powder, paprika, salt and pepper in a small bowl.