

## Doug Quattrini, CPCE, President-Elect Favorite Recipe

President-Elect Doug Quattrini shared a recipe from his mom's kitchen for a spinach sausage pie. He says it's not very fancy, but easy to make and delicious!

### **SPINACH SAUSAGE PIE**

Ingredients:

- 1lb. Bulk sausage
- 6 eggs
- 2 - 10oz. Packages frozen spinach, thawed and well drained
- 1-16oz. Package mozzarella cheese, shredded (or you can shred fresh)
- 8oz. Ricotta Cheese
- 1/2 teaspoon Salt
- 1/8 teaspoon pepper
- 1/4 teaspoon garlic powder
- Piecrust (homemade or store bought, both work fine) - will need 2

Directions:

1. Brown the sausage, stirring frequently
2. Reserve 1 Egg yolk. In large bowl, combine remaining eggs with sausage, spinach, mozzarella cheese, ricotta cheese, salt, pepper, and garlic
3. Use pie crust to line a pie plate. Spoon mixture into pie pastry. Cover with second crust
4. In small bowl, combine reserved egg yolk with 1 tablespoon water. Brush on top of pie crust
5. Bake in 375 degree oven for 1 hour and 15 minutes. Let pie stand for 10 minutes before cutting