

Egg Breakfast

Elizabeth Behm Flygare - Minot, ND
Treasure Classics - National LP Gas Association - 1985

Yield: 6 to 8 servings

8 eggs, well beaten
3 cups milk
1 1/2 teaspoons dry mustard
salt (to taste)
pepper (to taste)
9 slices bread, crust removed
2 1/2 pounds cubed ham or pork sausage
9 ounces sharp cheddar cheese, grated

Preparation Time: 15 minutes**Bake Time: 1 hour**

In a bowl, mix the eggs, milk, mustard, salt and pepper. Beat thoroughly.

Grease a 13x9-inch baking dish.

Cube the bread. Fry the sausage, if used, or cube the ham.

In the baking dish, layer one-half the bread, meat and cheese in that order. Repeat the layers with the rest of the ingredients. Pour the liquid mixture over the top.

Bake at 350 degrees for one hour.

Best when served with juice and caramel rolls.

Per Serving (excluding unknown items): 2680 Calories; 157g Fat (53.4% calories from fat); 157g Protein; 152g Carbohydrate; 5g Dietary Fiber; 2065mg Cholesterol; 3712mg Sodium. Exchanges: 7 Grain(Starch); 15 1/2 Lean Meat; 3 Non-Fat Milk; 20 1/2 Fat.