

Breakfast Before

Marie M Freitag

Feasting With Friends - Martin Memorial Auxiliary, Inc - 2011

Servings: 6

*1 pound pork sausage
(spicy or mild)*

6 eggs

2 cups milk

1 teaspoon salt

1 teaspoon dry mustard

*1 package herb-seasoned
stuffing mix (not cubes)*

*1 cup sharp Cheddar
cheese, grated*

In a skillet, cook the sausage until browned.
Drain. Set aside.

In a bowl, beat the eggs with the milk, salt and
mustard.

Layer the cooked sausage, stuffing mix and
cheese into a greased 9x13-inch baking pan or
dish.

Pour the egg mixture over all.

Refrigerate overnight. (Very important)

Bake at 350 degrees for 45 minutes.

Per Serving (excluding unknown
items): 201 Calories; 14g Fat
(63.4% calories from fat); 14g
Protein; 4g Carbohydrate; trace
Dietary Fiber; 243mg Cholesterol;
582mg Sodium. Exchanges: 0
Grain(Starch); 1 1/2 Lean Meat; 1/2
Non-Fat Milk; 1 1/2 Fat.