
Breakfast Casserole III

Camille Shegos - Hudson's Flint

1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores

12 slices bread
3/4 pound shaved ham
10 ounces shredded mild Cheddar cheese
1 can (4 ounce) mushrooms, drained
6 eggs, beaten
3 cups milk
1/2 teaspoon salt
1/2 teaspoon dry mustard
1 cup bread crumbs
2 tablespoons butter

Grease a 13x9x2-inch baking dish.

Cut the crusts from the bread. Line the bottom of the baking dish with six slices of bread. Layer the ham, cheese and mushrooms over the bread. Cover with the remaining bread.

In a large bowl, beat the eggs with milk, salt and the dry mustard. Pour over the casserole. Top with bread crumbs and dot with butter. Cover with plastic wrap.

Refrigerate overnight.

Preheat the oven to 350 degrees.

Bake for one hour and 20 minutes.

Let stand for 5 minutes before cutting.

Yield: 6 to 8 servings

Per Serving (excluding unknown items): 2332 Calories; 94g Fat (36.7% calories from fat); 101g Protein; 264g Carbohydrate; 10g Dietary Fiber; 1437mg Cholesterol; 4624mg Sodium. Exchanges: 15 Grain(Starch); 5 Lean Meat; 0 Vegetable; 3 Non-Fat Milk; 15 Fat.