

Breakfast Casserole

Faith McCorkle

Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

*4 eggs
2 cups milk
1/2 teaspoon dry mustard
salt (to taste)
pepper (to taste)
8 slices bread
1 1/2 pounds link sausage
1 pound grated cheddar
cheese*

In a bowl, beat the eggs. Add the milk and spices.

Remove the crust from the bread. Cube.

In a skillet, brown the sausage. Cut into bite-size pieces.

Grease a 9x13-inch casserole dish. In the dish, layer the bread, sausage and then the cheese. Pour the egg mixture over the top.

Refrigerate overnight.

Preheat the oven to 325 degrees.

Bake for 1-1/2 hours.

Per Serving (excluding unknown items): 2961 Calories; 194g Fat (59.3% calories from fat); 171g Protein; 129g Carbohydrate; 5g Dietary Fiber; 1393mg Cholesterol; 4412mg Sodium. Exchanges: 6 1/2 Grain(Starch); 19 Lean Meat; 2 Non-Fat Milk; 26 Fat.