

Company Breakfast

Barbara Losh - Clarksburg, WV

Treasure Classics - National LP Gas Association - 1985

Yield: 8 to 10 servings

3 to 4 slices bread

*1 pound sausage, saute'ed
and drained*

6 eggs, beaten

1 1/2 cups milk

*1 cup cheddar cheese,
grated*

1 tablespoon dry mustard

*1/2 green pepper, diced
salt (to taste)*

pepper (to taste)

Preparation Time: 20 minutes**Bake Time: 40 minutes**

Grease a 13x9-inch baking dish.

Break up the bread into bite-sized pieces and place in the bottom of the dish. Place the sausage over the bread.

In a bowl, mix the eggs, milk, cheddar cheese, dry mustard, diced green pepper, salt and pepper. Pour the mixture over the sausage.

Cover the dish with plastic wrap and refrigerate overnight.

Place the dish in a COLD oven set at 350 degrees and bake for 35 to 40 minutes or until done.

Per Serving (excluding unknown items): 3255 Calories; 267g Fat (74.4% calories from fat); 139g Protein; 67g Carbohydrate; 3g Dietary Fiber; 1750mg Cholesterol; 4736mg Sodium. Exchanges: 2 1/2 Grain(Starch); 16 1/2 Lean Meat; 1/2 Vegetable; 1 1/2 Non-Fat Milk; 42 Fat.