
Country Brunch Casserole

Michi Carl - New York

North American Potpourri - Autism Directory Service, Inc - 1993

10 pieces white bread, crusts trimmed and cut into one-inch cubes

1/2 pound bacon, fried crisp and crumbled

6 to 8 small sausages, cooked and cut into small pieces

1/2 teaspoon salt

1/4 pound Monterey Jack cheese

1/4 pound cheddar cheese

6 eggs, beaten

3 cups milk

Butter a 6-x-12-inch casserole dish.

Layer all of the cubed bread and then the sausage and bacon. Place the cheese on the top.

In a bowl, beat the eggs. Add the milk and salt. Pour the mixture over the layers in the casserole.

Refrigerate overnight.

Bake at 350 degrees for 30 to 40 minutes or until golden brown on top.

Yield: 6 to 8 servings

Breakfast

Per Serving (excluding unknown items): 3749 Calories; 247g Fat (60.0% calories from fat); 207g Protein; 163g Carbohydrate; 6g Dietary Fiber; 1787mg Cholesterol; 8125mg Sodium. Exchanges: 8 Grain(Starch); 22 Lean Meat; 3 Non-Fat Milk; 34 1/2 Fat.