

# Sausage Brunch Casserole

Judy Richardson - Arvada, CO

Treasure Classics - National LP Gas Association - 1985

**Yield: 8 to 10 servings**

*2 pounds ground pork  
sausage*

*8 slices bread, cubed*

*3/4 pound grated mild  
cheddar cheese (or more to  
taste)*

*4 eggs*

*1 1/4 cups milk*

*1 can (10-3/4 ounce) cream  
of mushroom soup*

**Preparation Time: 10 minutes****Bake Time: 1 hour 30 minutes**

In a skillet, fry the sausage and drain well.

Place the bread in the bottom of a greased  
13x9-inch baking dish.

Add the sausage and cheese. Pour the beaten  
egg with milk over this. Spread the undiluted  
can of soup over the top.

Cover and let stand overnight in the refrigerator.

Bake, covered, at 325 degrees for 90 minutes.

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Per Serving (excluding unknown  
items): 1147 Calories; 46g Fat  
(36.9% calories from fat); 54g  
Protein; 124g Carbohydrate; 5g  
Dietary Fiber; 894mg Cholesterol;  
2538mg Sodium. Exchanges: 7  
Grain(Starch); 3 Lean Meat; 1 Non-  
Fat Milk; 6 1/2 Fat.