

EGG AND SAUSAGE BREAKFAST CASSEROLE
SERVES 12

1 LB. BULK SAUSAGE	1 ½ tsp. dry mustard
2 ¼ c. milk	½ tsp. salt
10 eggs	1 ½ c. cheddar cheese shredded
3 slices bread	

Brown sausage and drain grease. Set sausage aside. In a large bowl, beat eggs. Add milk, dry mustard and salt. Beat one minute. Stir in cheese and bread. Add sausage, stir again. Pour into an greased 9 x13 pan. Cover and put in the refrigerator overnight. In the morning take out of the refrigerator, uncover and let sit on counter while the oven preheats to 350. Bake for 50 to 60 minutes, until golden brown and set in the middle. May also be made and baked right away.