

SAUSAGE EGG CASSEROLE

Ingredients

1. 6 eggs, beaten
2. 1/2 tsp. mustard
3. 1 c. cheddar cheese, grated
4. 1 lb. pork sausage, browned, chopped into small pieces & drained
5. 2 c. milk
6. 1/4 tsp. salt
7. 3 slices bread, torn into sm. pieces

Instructions

1. The night before, combine eggs, cheese, salt, mustard and milk; set aside.
2. Butter a baking dish and arrange bread pieces on bottom,
3. Spread sausage over bread.
4. Pour egg mixture on top;
5. Sprinkle with cheese.
6. Cover tightly with plastic and refrigerate overnight.
7. Next morning preheat oven to 350 degrees and bake for 45 minutes.