

Egg and Sausage Casserole

This breakfast casserole is great for brunches.

Ingredients

6 slices of King's Hawaiian bread
6 eggs
1-1 1/2 cups grated cheddar cheese
1 1/2 cups milk
1 pound sausage meat
Salt
Black pepper
Stone Ground Country mustard (optional)
Butter or cooking spray

Utensils

Measuring cup
Measuring spoons
Cheese grater
Mixing bowl
Wooden spoon
9x12 baking pan
Aluminum foil

This dish is seasoned to taste. Grease the baking pan with butter or cooking spray. Grate the cheese. In a mixing bowl, combine eggs, milk, salt, pepper, and, if using, a dash of mustard. The mustard brings out the flavors and less than a teaspoon should be used. Tear the bread into bite-sized pieces and line the bottom and partway up the sides of the baking pan. Next spread a layer of sausage meat, then cover with a layer of cheese. Pour the egg mixture over all and cover the pan with aluminum foil. Place the pan in the refrigerator overnight to allow the mixture to set and the flavors to be absorbed. The dish can be prepared up to this point in advance. Preheat the oven to 375° and bake covered with the aluminum foil for 40-50 minutes. Remove the foil for the last 20 minutes of cooking to brown the top of the casserole.