

Breakfast Casserole

Tera Van Loo

8 large eggs
2 1/2 cups milk
3 cups bread cubes
1 tsp dry mustard
2 lb sausage (bacon/both)
1 lb grated cheddar
1/2 lb fresh mushrooms

Instructions

1. Brown the sausage, drain off excess fat. Set aside.
2. In a large bowl, beat the eggs. Add milk, mustard, and bread cubes and salt to taste. Wait a few minutes for the bread cubes to absorb the milk and eggs. Stir in 80% of the grated cheese.
3. Add the cooked and drained sausage. Mix well. Pour into a 9x13 casserole dish. Top with sliced mushrooms and remaining cheese.
4. Bake for 45 minutes at 350 degrees. Let cool 10 minutes before serving.

Special Notes:

You can cut up your own bread for the bread cubes, or else buy a package of commercial poultry stuffing. Try to get unflavored bread cubes if you buy them.

You can also add potatoes!