



Sausage and Egg Breakfast Casserole

Ingredients

- 3 pounds (1.4 kg) ground bulk breakfast sausage of your choice**
- 18 large eggs**
- 6 cups (1.4 l) milk**
- 3 teaspoons dry mustard**
- 2 teaspoons salt**
- 8 slices white bread, torn into pieces**
- 1 cup (4 ounces/115 g) grated cheese (sharp Cheddar, Monterey Jack, etc.)**

Directions

Brown the sausage well in a large skillet over medium heat. Drain thoroughly.

Beat the eggs, milk, mustard, and salt together in a very large bowl. Add the bread, cheese, and sausage and mix to combine. Pour the mixture into two 9-by-3-inch (23-by-33-cm) glass baking dishes. Cover and refrigerate overnight.

Remove the baking dishes from the refrigerator to take the chill off and preheat the oven to 350 degrees (175C). Bake the casseroles for about 50 minutes, until firm throughout and browned on top. Serve hot.



Servings: 12

Source: *My Prairie Cookbook* (Gilbert)