

Breakfast Casserole

Submitted by: Ms. Susan Carlin

This has been a Carlin family favorite for many years. We tend to use sausage without the extra tomatoes and mushrooms. I got this recipe many years ago from my childhood friend's mother and I think of her every time I make it.

Note: This needs to sit 12-24 hours before baking.

Serves 12

Ingredients:

4 cups cubed day old or French bread (I use French bread loaf from Giant)
2 cups or 8 ounces shredded cheddar cheese
10 eggs, lightly beaten
1 quart regular milk
1 teaspoon dry mustard
1 teaspoon salt
1/4 teaspoon onion powder
Freshly ground pepper, to taste
8-10 slices of cooked and crumbled bacon **OR** 1 lb regular pork sausage (in tube)
1 1/2 cup sliced mushrooms (optional)
1 1/2 cup chopped tomatoes (optional)

Instructions:

Generously butter a 9x13 in baking dish*. Arrange bread cubes in dish and sprinkle with cheese.

Combine eggs, milk, dry mustard, salt, and onion powder. Mix well. Add freshly ground pepper, to taste.

Pour egg mixture over cheese and bread cubes.

Sprinkle with cooked bacon or sausage, mushrooms (optional) and tomatoes (optional).

Cover and chill 12-24 hours.

Pre-heat oven to 325°F. Bake uncovered for 1 hour or until set.

Tip: Make a tent with foil if it gets too brown.

* 1/2 of recipe fits in a 9-inch pan