

Egg Casserole for Aley Church (courtesy of Dolores Casebolt)

INGREDIENTS

6 slices bread, cubed

1 lb pork sausage (Ham or Canadian bacon may be substituted for the sausage.)

8 oz grated cheddar cheese

5 eggs

2 cups half & half

1 tsp salt

½ tsp dry mustard

- Place cubed bread in bottom of greased 9x13 baking pan. (disposable pan)
- Sauté sausage and crumble.
- Put sausage over the bread, followed by the cheese.
- Beat remaining ingredients together and pour over bread, sausage, cheese in pan.
- Let stand 10 minutes.
- Bake at 350° for 30 minutes.

Casserole maybe made one day ahead, covered and refrigerated, then baked the next day. If refrigerated, bake at 350° about 45 minutes.

Casserole may be frozen after completely cooked.

Serves 6