

Jimmy Dean's Breakfast Casserole
(from Linda Giddens)

Ingredients:

1 pkg. of sausage – 16 oz. (I prefer regular) *Cook the sausage.
10 eggs – slightly beaten
3 cups of milk
2 tsp. of dry or ground mustard
1 tsp. of salt
¼ tsp. of pepper
6 cups of cubed white bread (not croutons!)
2 cups of grated sharp cheddar cheese

Pre-heat oven to 325 degrees.

In a large casserole dish – 9 X 15 X 2, butter the dish, then add ½ of the bread, ½ of the pepper, ½ of the cooked sausage and ½ of the cheese. Then repeat the layers.

Next mix the 10 eggs, 3 cups of milk, the salt and dry mustard together in the separate bowl. Pour over the sausage layers. Bake for 50 to 60 minutes.

*The dry layers can be made ahead and can be refrigerated for up to 12 hours. The egg mixture is added and cooked on the serving day. Casserole can be frozen.