

Sausage and Egg Bake

Description

One of our favorites!

Ingredients

- 2 cups herb croutons
- 1 lb sausage, cooked and drained, (I use Jimmy Dean Mild)
- 4 eggs (lightly beaten)
- 2 1/2 cups milk
- 1 dry mustard
- 1 1/2 cups shredded cheddar cheese
- 1 can cream of mushroom soup

Instructions

Line the bottom of a greased glass 9x13 baking dish with croutons. Cover with sausage. Combine eggs, milk, mustard cheese and soup, pour over sausage. Run a knife through mixture as you would to marble a cake batter. Cover and refrigerate overnight. Preheat oven to 325 degrees. Bake uncovered for 1 hour and 15 minutes or until firm in center and brown on top. Let stand 5 minutes before serving.

Summary

Yield: 8

Source: Curt and Michelle

Prep Time: 12 hours

Category: Breakfast

Cuisine: American

Tags: sausage, egg, CASSEROLE