
Egg Casserole

Great for a crowd. Make ahead, bake and serve.

It seems like every breakfast gathering at Joe & Jeanette's home had egg casserole as a part of the meal. Not only was (and is) this a favorite but it could be made ahead and then baked when everyone returned from Mass so that breakfast could be served quickly.

Quantity	Ingredients	Preparation Notes
1 lb	Bulk Sausage	• Set bread out to dry out a little (30 - 60 minutes)
7	Slices of bread	• Brown sausage and drain.
2 Cups	Milk	• If desired, cut the crusts off of the bread (I do not)
1 tsp	Salt	• Combine all ingredients
1 tsp	Chopped Onion	• Put in a greased 13" x 9" pan
1 tsp	Dry Mustard	• Cover and refrigerate overnight.
1 Cup	Grated Sharp Cheddar Cheese	• Bake at 350 degrees for 45 minutes to an hour.