

## Breakfast Casserole

*from Emily Johnston (her comments in red)*

- 10 (9 jumbo) eggs, lightly beaten
- 3 cups milk
- 2 tsp dry mustard
- ½ tsp black pepper (white pepper)
- 1 tsp salt (recommend omitting)

Whisk all this together in a large bowl and set aside.

- 12 oz (24) pork sausage, cooked, drained and crumbled.
- 2 cups shredded sharp cheddar cheese
- 6 cups cubed bread
- ½ cup sliced mushrooms (1 cup, coarsely chopped baby bellas)
- 1 medium tomato, chopped
- ½ cup scallions, chopped (1 cup)

Preheat oven to 325. Distribute half the bread evenly in a buttered 9 x 13 x 2 baking dish, sprinkle with half the sausage, cheese, mushrooms, tomato and onions. Repeat layering with remaining half. Save some cheese for the top.

Pour egg mixture evenly over the casserole. Sprinkle remaining cheese on top. Bake uncovered 55-60 minutes or until eggs are set. Tent with foil if top browns too quickly. Can be made the night before and refrigerated before baking. 6 servings

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