

# BREAKFAST SAUSAGE CASSEROLE

F EASY

Last Modified: 05/18/2015

PREP: 9+ Hrs  
COOK: 1 Hr  
OVEN: 350

SUE K'S-CASSEROLE

MAKES 12 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
5	Large	Eggs	Beaten
1	Pound	Pork Sausage (With Sage)	Crumbled
1	Cup	Sharp Cheddar Cheese	Shredded
1/2	Loaf	White Bread (Old)	Cubed
1	Medium	Yellow Onion	Fine Dice
2	Cups	Half & Half	
1	Tsp	Dry Mustard	
1 +/-	Pinches	Kosher Salt	To Taste
1 +/-	Pinches	Fresh Ground Black Pepper	To Taste

## PREPARATION

<b>TOOLS</b>	1) 9" x 13" Glass OR Ceramic Baking Dish 2) Medium Stainless Steel Skillet 3) Medium Mixing Bowl
<b>1</b>	<b>The Day Before:</b> Cut the chosen Bread into 1 inch cubes and spread them evenly in the bottom of a buttered 9 inch x 13 inch baking dish. Press them down with your palms to flatten.
<b>2</b>	<b>The Day Before:</b> In a medium skillet over medium heat, add in the Onions and Sausage. Brown and crumble the Sausage until it is fully cooked and no longer pink. Remove the Sausage Onion mixture with a slotted spoon to drain off the fat. Spread the Sausage mixture on top of the Bread and sprinkle the top evenly with the Cheese.
<b>3</b>	<b>The Day Before:</b> In a medium mixing bowl, whisk together the Half & Half, Dry Mustard, Salt and Eggs. Pour this mixture evenly over the Cheese. Cover the casserole with aluminum foil and refrigerate it for a minimum of 8 hours or overnight.
<b>4</b>	Preheat the oven to 350 degrees with a rack just below center.
<b>5</b>	Bake the foil covered casserole until the liquid is set and the top is slightly golden, about 50 minutes. Remove it from the oven and allow the casserole to set for 15 minutes to solidify.
<b>SERVE</b>	Serve while hot.