

# Breakfast Casserole

## Ingredients

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**1/4** cube butter  
**8** slices of bread  
**2** lbs. pre-cooked pork sausage  
**1** lb. cheddar cheese  
**12** eggs  
**1** qt milk  
**1-1/2** teaspoon dry mustard  
**1** teaspoon salt

## Method

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Spread butter all over the inside of the dutch oven. Tear bread into pieces. Break sausage into pieces. Grate cheese. In a bowl, beat eggs, milk, dry mustard, and salt. Layer the bread, sausage, and eggs into the D.O. Cover and cook at 350 degrees for 20-25 minutes. Pour cheese over top of casserole. Cook another 10-15 minutes until cheese forms a light-brown crust on top of cooked eggs.

Source: -- (about 8 servings)

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