

Breakfast Casserole

Ingredients

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

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)
