**Sausage Egg Casserole**

RECIPE

**INGREDIENTS**

* 3 pounds ground breakfast sausage
* 18 large eggs
* 6 cups whole milk
* 1 tablespoon ground mustard
* Salt and pepper
* 18 slices bread,cubed (any type)
* 3 cups cheddar cheese, shredded
* Optional Ingredients:

Paprika, cheddar jack cheese, yellow mustard,
 dill, onions, bell peppers, mushrooms,

garlic powder, onion powder, steak seasoning



**DIRECTIONS**

1. Preheat oven to 350 degrees. Spray a baking dish with non-stick spray.
2. In a skillet, brown and crumble sausage; drain and set aside.
3. In a large bowl, beat eggs; add milk, salt, pepper, mustard and any desired optional ingredients. Stir in bread cubes, cheese and sausage.
4. Pour egg mixture into prepared baking dish.
5. Cover and refrigerate for 8 hours or overnight. Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 40-50 minutes or until a knife inserted in center comes out clean. (Serve with a vegetable or fruit)

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| **Prep Time:** 15 minutes | **Cook Time:** 40-50 minutes | **Total Time:** 55-65 minutes | **Yield:** 30 servings |