

RECIPE EGG CASSEROLE

SOURCE SANDRA GOEDDE (COUSIN)

INGREDIENTS/INSTRUCTIONS

2 1/4 cups seasoned croutons (Pepperidge Farms)

1 1/2 lbs pork sausage

4 eggs (beaten)

2 1/4 cups milk

1 10 ounce can mushroom soup

1 4 ounce can mushrooms (drained)

1/4 tsp dry mustard

2 cups shredded cheese

Spread croutons in lightly greased 13x9x2 baking dish. (set aside) Cook sausage until brown, stirring to crumble (drain well) Sprinkle over croutons, combine eggs and next 4 ingredients. Mix well, and pour over sausage. Cover and refrigerate at least 8 hours. Remove from refrigerator and let stand 30 minutes. Bake uncovered at 325° for 50 to 55 minutes. Sprinkle cheese over top, bake another 5 minutes until cheese melts.

can do ahead

serve immediately