

Sausage Bake

We started serving this for Easter Brunch in the 2000s. It is one of my favorites.

Ingredients

2 pounds sausage
12 slices bread, cubed
2 cups cheddar cheese, grated
9 eggs
2 cups milk
1½ teaspoon dry mustard

Directions

Grease a 9 x 13 inch pan. Brown sausage and drain well. Layer bread, sausage, and cheese twice. Beat together eggs, milk, and mustard. Pour over layers. Refrigerate overnight. Bake at 350 degrees for 45 minutes to 1 hour until knife comes out clean. Cut into squares and serve.

You may freeze layers ahead of time. Remove from freezer a day before and add egg mixture. Refrigerate until ready to cook and serve.

From: Southern Elegance Cookbook