



A Recipe From Cherry's Kitchen

CHERRY'S BREAKFAST CASSEROLE

- 1 lb ground, fried, drained and crumpled breakfast sausage
- 6 eggs
- 1 ½ cups milk
- 8 slices bread (cubed and crust cut off)
- 1 cup grated cheddar cheese
- 1 teaspoon dry mustard

In a 9 by 13 pan (sprayed with Pam) put cubed bread into the bottom of pan, place sausage on top of bread, layered with cheddar cheese. Mix together beaten eggs, milk and dry mustard. Pour over sausage, cheese and bread mixture. Cover with foil. Refrigerate overnight. When ready to cook, bake at 350 degrees for 30-35 minutes until mixture is set.

Serve with Picante Sauce.

Made with love for Overnight Houseguests. Also, this recipe is a "MUST HAVE" for Christmas Morning in The Ruffino home.

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