

# Sausage Egg Bake

## Ingredients

- 8 slices bread, cubed
- 2 cups sharp Cheddar cheese, grated
- 1 1/2 lbs link sausage, cut up (fry, drain thoroughly)
- 4 eggs
- 2 1/2 cups milk
- 3/4 tsp dry mustard
- 1 can cream of mushroom soup
- 1/2 cup milk (to dilute soup)

## Instructions

1. Place bread in bottom of well greased casserole.
2. Top with cheese and cooked sausage.
3. Beat eggs, then beat in 2 1/2 cups milk and mustard.
4. Pour over the bread, cheese, and sausage in dish.
5. Refrigerate overnight or at least 4 hours.
6. Next day, dilute soup with 1/2 cup milk and pour over mixture.
7. Bake at 350°F for 1 1/2 hours.
8. Additional mushrooms can be added to soup if desired.
9. Serve with fruit and coffee cake.

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8 slices bread cubed  
2 cups sharp <sup>cheddar</sup> ~~grated~~ cheese (drain thoroughly)  
1 1/2 lbs link sausage cut up  
4 eggs  
2 1/2 C milk  
3/4 tsp dry mustard  
1 can cream mushroom soup  
1/2 C milk

Place bread in bottom of well greased casserole  
top with cheese soaked sausage Beat

eggs. Then beat in ~~eg~~ milk & mustard.  
Pour over stuff in dish & refrigerate over  
night or at least 4 hours. Next day  
dilute soup with  $\frac{1}{2}$  cup milk  
Pour over mixture

Bake 350  $1\frac{1}{2}$  hours Additional  
mushrooms Can be added to soup  
if desired  
Serve fruit & coffee cake