

Sausage and Egg Breakfast Casserole

1 pound bulk pork sausage
6 eggs
2 cups milk
1 teaspoon salt
1 teaspoon ground mustard
6 slices white bread, cut into 1/2-inch cubes
1 cup shredded Cheddar cheese

In a skillet, brown and crumble sausage; drain and set aside. In a large bowl, beat eggs; add milk, salt, and mustard. Stir in bread cubes, cheese, and sausage.

Pour into a greased 11-in. x 7-in. x 2-in. baking dish. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking.

Bake, uncovered, at 350 degrees F for 40 minutes or until a knife inserted near the center comes out clean.