

Cheddar-Bacon Breakfast Casserole

7 slices white bread (not thin)
8 oz shredded cheddar cheese
6 eggs
3 cups milk
1/2 tsp salt
1/4 tsp pepper
1 tsp mustard
3 strips of bacon

Trim crusts from bread and crumble the bread. Mix bread and cheese and spread in bottom of 11 x 13 dish. Beat eggs and milk together and stir in salt, pepper and mustard. Put this over bread and cheese. Lay bacon on top. Refrigerate overnight. Bake uncovered at 350 degrees for 50-55 minutes. Remove from oven just after everyone sits down at the table. Serves 6-8.

Breakfast Casserole

Ingredients:

1 box seasoned croutons
1/2-2/3 cup of a few or all of the following vegetables: zucchini, broccoli, onion, mushroom, green or red pepper
1 cup shredded cheddar cheese
1 can reduced fat cream of mushroom soup
2 cups milk
1 cup chopped ham or sausage
1 cup shredded mozzarella cheese (or 2 cups combination)
10 eggs
Parsley or cilantro

Coat a 9x13 glass pan with non-stick cooking spray. Fill the bottom with croutons. Layer 1/2 cup cheese, meat, and vegetables on top of croutons. Mix eggs, milk, and soup thoroughly. Pour over mixture. Sprinkle with remaining cheese. Lightly cover with parsley or cilantro. Cover and refrigerate overnight. Cook 45-60 minutes at 325-350 degrees. Let stand before cutting. Enjoy!

Overnight Eggs

Ingredients:

1 Tbsp sweet butter, softened or salted butter and omit salt below
2 cups chopped ham
16 slices white bread, crusts removed (I recommend a hearty bread)
1 cup shredded American Cheese (I throw in some cheddar too, maybe 1/2-1 cup)
6 eggs
3 cups milk
1/2 tsp salt-omit salt if you use salted butter
1/2 tsp dry mustard
2 cups cornflakes, crushed
1/2 cup melted butter

Instructions:

Spread softened butter over 9x13 baking dish. Arrange half of the bread in prepared dish. Layer ham and cheese and remaining bread on top. Combine eggs, milk, salt and dry mustard in bowl; mix well. Pour over layers. Sprinkle mixture of cornflakes and melted butter over top. (Crush cornflakes in a zip lock and just add the melted butter)

Chill, covered with foil overnight. Bake uncovered at 350 degrees for 1 hour or until set. Remove and let sit 5-10 minutes before cutting.

Egg-Sausage Casserole

Ingredients:

6 eggs
2 cups half & half cream
1 TBSP fresh rosemary
2 slices white bread cubes decrusted
1 cup grated cheddar cheese
1 lb. sausage, cooked, drained, and crumbled
salt (scant tsp.)
mustard (scant tsp.)
small can mushrooms

Instructions:

Mix beaten eggs, half & half and rosemary. Set aside. Layer bottom of greased casserole with bread cubes, cooked sausage, cheddar cheese, salt and mustard. Pour egg mixture over all. Garnish with mushrooms. Refrigerate over night. Bake at 350 F uncovered for 1 hour and 10 minutes.

Serves 6.

Breakfast Casserole

1 pkg. Simply Potatoes Southwest Style hash browns (not frozen)
2 cups Mexican blend shredded cheese
3/4 cup cottage cheese
11 eggs

Stir together hash browns, cheese and cottage cheese and spread in greased 8x10 baking dish. Whip eggs in a blender and pour over mixture. Bake in preheated oven at 400 for 15 minutes or until set and brown around the edges.

Serve with picante sauce.

Serve 6 to 8.

Fiesta Casserole

3 Tbsp butter
1/2 cup sliced green onions
1/2 cup sliced mushrooms
1/2 cup chopped green pepper
Chipped (thinly sliced) ham, beef, or salami
12 eggs beaten up

3 Tbsp butter
3 Tbsp flour
1 1/2 to 2 cups milk
1 cup shredded cheese
1 tsp salt

1 1/2 cups bread crumbs
1/2 tsp paprika
3 Tbsp butter, melted

In 3 Tbsp of butter saute the vegetables. Add the ham to the pan. Then add the eggs; softly scramble.

Place in a greased 9 x 12 inch pan.

To make the cheese sauce, melt 3 tablespoons of butter. Blend in the flour and cook over low heat, stirring until smooth.

Remove from heat. Stir in the milk. Bring to a boil, stirring constantly. Boil briefly. Stir in the cheese and salt. Spread the sauce over the eggs.

Top with bread crumbs, paprika, and melted butter mixed together. Refrigerate overnight. Bake in 350 degree oven for 30 to 40 minutes until heated through and bubbly. May easily be doubled. Serves 6 to 8
