

BRUNCH EGG CASSEROLE

INGREDIENTS:

- 6 eggs, well beaten
- 4 cups whole milk
- 1 t salt
- $\frac{1}{2}$ t dry mustard
- $\frac{1}{4}$ t pepper
- $\frac{1}{2}$ t onion powder
- 2+ cups large cut seasoned croutons
- 1 cup shredded sharp cheddar (original recipe called for $\frac{1}{2}$ cup but I doubled it \odot)
- 6 (or more) slices bacon, cooked and crumbled

DIRECTIONS:

- Spread croutons in bottom of a buttered 13x9 baking dish. Sprinkle with cheese. Combine eggs, milk and spices; pour over croutons. Sprinkle with bacon crumbs.
- Bake in 325 oven for 1 hour or until firm. Test with knife to come out clean. The middle is the last to cook so test it there. I have gone over an hour many times.

NOTES:

- Depending on the dish I use, I usually end up using 1 $\frac{1}{2}$ bags of croutons. Make sure the bottom of the dish is covered. I used 3 bags of croutons for the 2 casseroles at Christmas.
- Variation I did for the second one at Christmas: Mushrooms sautéed in some butter until soft and slightly browned. I also added Gruyere and diced Canadian bacon.
- Diced ham works well too. I have also used asparagus. Sautéed peppers would be good. Any combo of cheese, meat and veggies work well.
- Exact measurements aren't crucial here for the cheese and toppings.