

EASTER BREAKFAST RECIPES

OVEN BREAKFAST

16 eggs	2 cups milk
1 tsp. salt	1 ½ T. minced onion
6 oz. pkg. sliced ham (diced)	2 cups shredded cheddar cheese

Heat oven to 325 degrees. Beat eggs, milk, and salt. Stir in ham, cheese, and onion. Pour into buttered 9x13 glass pan. Bake 40-50 minutes or until golden. Brown. Great!

SAUSAGE CASSEROLE

8 slices white bread (remove crust & cube)	¾ pound grated long horn cheese
4 eggs	1 ½ pounds link sausage (fried/cut up)
¾ tsp. prepared mustard	2 ½ cups of milk
1 can cream/mushroom soup with a little milk (¼ c. or less)	¼ tsp. Salt
	4 oz. drained mushrooms

Mix bread, cheese, and sausage - put in dish. Mix eggs, milk, mustard, and salt -pour over first layer. Refrigerate overnight. Mix soup, mushrooms, and milk. Bake at 300 degrees for 1 ½ hours.

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EGG AND HAM BRUNCH

7-8 slices (cubed bread)	1 pound precooked ham (cubed)
1 ½ pound grated cheese	5 eggs
2 cups milk	1 tsp. mustard
1 tsp. salt	1/3 cup margarine

Place bread cubes in bottom of a liberally greased 9x13 pan. Layer ham and cheese cubes over bread. Beat eggs well. Add milk, mustard, and salt to eggs; pour this over bread, ham, and cheese. Melt margarine and pour over the top. Cover and refrigerate overnight. Bake 1 hour at 325 degrees. Serves 10-12 people.]

SAUSAGE BAKE

1 pound ground pork sausage	½ cup onion
1/3 cup green pepper	1 large tomato, chopped
1 cup Swiss cheese grated	2 cans (8oz.) refrigerator buttermilk or Country style biscuits

Brown sausage, drain, saute onion and green pepper. Combine onion, pepper, tomato, and cheese with sausage. Arrange one can of biscuits in 13x9 pan. Spoon sausage mixture over biscuits. Top with second can of biscuits. Bake at 400 degrees for 20-25 minutes.

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LARGE EASY BREAKFAST CASSEROLE

This may be made on Saturday and put into the refrigerator until Sunday.

Place one bag frozen tater-tots or hash brown in the bottom of an un-greased 13x9 cake pan. Top with 10-12 cooked eggs (scrambled, boiled, or diced.).

Top eggs with one of the following:

- 1 lb. bacon crisp and crumbled
- 1 lb. sausage fried (scrambled if pan sausage, chopped if link sausage)
- 2-3 cups chopped ham

Top meat with cheese sauce: Mix 5 Tbs. Flour with 5 Tbs. Melted butter. Add 2 cups milk and heat, stirring frequently until thickened. Add one of the following:

- ½ lb. Velveeta (that's 1/4 of a 2 lb. package.)
- 2-3 grated cups of your favorite cheese (Cheddar, Swiss, etc.)

Stir until cheese is melted. Place casserole, uncovered, in a 350 degrees oven for 25-35 minutes or until cheese begins to bubble and is slightly brown on the edges. (May add onion, bell pepper, chili peppers, mushrooms)

CHEESE SOUFFLE'

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| 3 cups scalded milk | ½ pound sharp grated Cheddar cheese |
| 4 beaten eggs | 1/4 cup butter |
| 11 slices day old bread | 1/8 tsp. cloves |
| 1/8 tsp. thyme | 1/8 tsp. nutmeg |
| 1 tsp. Worcestershire | 1-2 tsp. Dijon mustard |
| Few grains of cayenne pepper | May add dried beef or ham |

Tear bread in small pieces. Combine with all the remaining ingredients. Stir well. Pour into well greased 9x13 pan. Refrigerate overnight. Remove from refrigerator and let stand 1 hour. Bake at 350 degrees for 45 minutes. Reheats well.