

EGG-SAUSAGE BREAKFAST SOUFFLE

INGREDIENTS

10 slices firm white bread-crusts removed-cut in 4
1/2 cup fresh mushrooms, sautéed briefly.
1 1/2 lbs. pork sausage-browned (Pour fat off)
1 cup grated cheddar cheese
1 cup grated swiss cheese

Liquid mixture:

6 eggs, beaten
1 cup milk
1 cup half & half
1 T Worcestershire
1 tsp salt
½ tsp pepper
¼ tsp dry mustard

DIRECTIONS

Preheat oven to 350 degrees. Arrange in layers-bread, mushrooms, sausage, cheese, and pour liquid mixture over the top. Use a deep casserole. Larger than 9x9, smaller than 11x14.
If you freeze ahead, add a little milk around edges right before baking.
Bake covered for 350 degrees for one hour. Serve hot.

Source: Muz