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# Brunch Broccoli Egg Dish

*Barb Bristow - Dayton's LaCrosse*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

Servings: 8

**12 slices white bread**

**2 cups diced cooked ham**

**1 package (10 ounce) frozen chopped broccoli, cooked and drained**

**12 ounces (3 cups) shredded sharp Cheddar cheese**

**6 eggs**

**2 tablespoons chopped onion**

**3 1/2 cups milk**

**1/2 teaspoon salt**

**dry mustard**

Cut the crusts off of the bread. Cut the bread slices into doughnut shapes. Place the remaining parts of the bread on the bottom of a 9x13x2-inch casserole dish.

Layer the ham, broccoli and cheese over the bread. Combine the remaining ingredients. Pour over the layers in the pan.

Bake about one hour, uncovered.

Let cool for minutes before cutting.

## **Breakfast**

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*Per Serving (excluding unknown items): 907 Calories; 65g Fat (64.7% calories from fat); 54g Protein; 26g Carbohydrate; 1g Dietary Fiber; 352mg Cholesterol; 1495mg Sodium. Exchanges: 1 Grain(Starch); 6 1/2 Lean Meat; 0 Vegetable; 1/2 Non-Fat Milk; 8 1/2 Fat.*