

Easy Brunch Omelette Casserole

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Yield: 6 to 8 servings

12 slices thin bread, crust cut, both sides buttered
6 slices American cheese
2/3 cup diced ham
1 medium green pepper, diced
1 medium onion, diced
1 package Swiss cheese, shredded
12 eggs
1 1/2 cups milk

Preparation Time: 40 minutes**Bake Time: 1 hour**

Line a 13x9x2-inch casserole dish with six slices of buttered bread. On top of each slice, place one slice of American cheese.

Sprinkle with diced ham, green pepper and diced onion. Place the six remaining slices of buttered bread on top and sprinkle with shredded Swiss cheese.

In a blender, mix the eggs and milk. Pour over the casserole and refrigerate overnight.

Bake at 400 degrees for 10 minutes and then 350 degrees for 50 minutes.

Per Serving (excluding unknown items): 4158 Calories; 315g Fat (68.5% calories from fat); 272g Protein; 54g Carbohydrate; 4g Dietary Fiber; 3338mg Cholesterol; 11015mg Sodium. Exchanges: 34 1/2 Lean Meat; 3 Vegetable; 1 1/2 Non-Fat Milk; 39 1/2 Fat.