
Egg Bake

Marie Evans - Hudson's westland

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

3/4 pound country style sausage

3/4 pound ground beef

1 small onion, finely chopped

8 slices white bread, crusts removed

8 ounces (2 cups) shredded Cheddar cheese

8 eggs

1 1/2 cups milk

3/4 teaspoon dry mustard

salt

pepper

1 can (10-3/4 ounce) cream of mushroom soup

1/2 soup can milk

In a ten-inch skillet, cook the sausage and ground beef with the onion until the meat is brown and the onion is tender. Drain.

Butter the bottom and sides of a 13x9x2-inch casserole dish. Line the bottom with about eight slices of the bread. Layer the meat mixture and cheese over the bread (beginning with the meat and ending with cheese) until all are used up.

In a large bowl, combine the eggs, 1-1/2 cups of milk, the dry mustard, salt and pepper. Pour over the layers in the casserole dish. Cover.

Refrigerate overnight.

Preheat the oven to 300 degrees.

In a small bowl, combine the soup and 1/2 soup can of milk. Pour over the layers.

Bake for 90 minutes.

Serve hot.

Breakfast

Per Serving (excluding unknown items): 6297 Calories; 463g Fat (66.5% calories from fat); 368g Protein; 155g Carbohydrate; 7g Dietary Fiber; 3004mg Cholesterol; 8751mg Sodium. Exchanges: 7 Grain(Starch); 47 Lean Meat; 1 1/2 Vegetable; 2 Non-Fat Milk; 63 Fat.