

# Betty's "Stick-to-Your-Ribs" Sausage Casserole Recipe



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In this video, Betty demonstrates how to make her "Stick-to-Your-Ribs" Sausage Casserole. Layered with herb-flavored croutons, shredded Cheddar cheese, browned pork sausage, and a mixture of eggs, milk, cream of mushroom soup, and canned mushrooms, this is a hearty breakfast, lunch, or dinner.

## Ingredients:

2 ½ cups herb-seasoned croutons or stuffing mix  
2 cups shredded Cheddar cheese  
2 pounds pork sausage (mild or hot, or one of each)  
4 eggs  
¾ teaspoon dry mustard  
2 ½ cups milk  
10 ¾-oz. can condensed cream of mushroom soup  
4-oz can mushroom stems and pieces, drained  
cooking oil spray

Spray a 13-inch by 9-inch by 2-inch oven-proof baking dish.

Place 2 ½ cups herb-seasoned croutons or stuffing mix in bottom of dish.

Sprinkle 2 cups shredded Cheddar cheese evenly over croutons. Cook 2 pounds pork sausage over medium heat, stirring constantly, until brown and crumbly. Drain well, squeezing out any excess fat, and spread sausage evenly over shredded cheese.

In a large mixing bowl, beat 4 eggs until well-beaten. Stir in ¾ teaspoon dry mustard, a 10 ¾-oz. can condensed cream of mushroom soup, and a 4-oz. can of drained mushroom stems and pieces. Stir until well mixed. Pour egg mixture over casserole and spread until even. Bake 1 ½ hours at 300 degrees. Serve hot! (This casserole can be stored and reheated.)  
Enjoy!!! --Betty