

Betty's Sausage and Egg Breakfast Casserole



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In this video, Betty demonstrates how to make Sausage and Egg Breakfast Casserole. This is an easy casserole you can make one or two days ahead and bake it as a breakfast for company.

Ingredients:

slices of bread with crusts removed (I used 6 large slices of hearty whole grain bread.)
½ stick butter, softened
1 pound sausage, browned and drained
6 eggs, well-beaten
2 cups milk
1 pound Cheddar cheese, shredded

Thinly butter both sides of 6 large slices of bread. Line the bottom of a 13-inch by 9-inch by 2-inch baking dish, cutting bread and piecing the slices to fit the bottom of the dish. Cover the buttered bread slices with 1 pound of browned, crumbled sausage. Mix 6 well-beaten eggs and 2 cups milk together. Pour egg mixture over bread and sausage. Top with 1 pound shredded Cheddar cheese. Cover casserole with aluminum foil and refrigerate overnight. The next morning, bake the casserole 45 minutes in a 350 degree (F) oven, leaving foil as a covering. After 45 minutes, remove foil and bake 15 additional minutes. Remove casserole from oven and drain any fat that has accumulated from the melted cheese. Let casserole sit for about 10 minutes, then cut into squares and serve. This casserole tastes great and it is a very convenient way to treat you guests to an easy, but special, breakfast. I hope you love it! --Betty