

Sausage Breakfast Casserole

Makes 12 servings

- 1 (16-ounce) package pork sausage
- 1 (8-ounce) package Italian or French bread
- 8 eggs
- 3 cups milk
- 1 (8-ounce) package sliced Swiss or American cheese

1. Preheat oven to 350°F. Grease 13X9-inch baking dish. Brown sausage 6 to 8 minutes in large skillet over medium-high heat, stirring to break up meat. Drain fat.
2. Line bottom of prepared baking dish with bread, overlapping slices if necessary. Reserve 1 cup sausage; spoon remaining sausage on top of bread.
3. Combine eggs and milk in large bowl; stir until well blended. Pour egg mixture over bread. Top with cheese and reserved 1 cup sausage. Bake 40 minutes or until knife inserted into center comes out clean.

Courtesy Joella Morris