



Gammy's House Recipes

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JIMMY DEAN SIGNATURE BREAKFAST CASSEROLE

1 package JIMMY DEAN Regular Flavor Pork Sausage
10 eggs, lightly beaten
3 cups milk
2 teaspoons dry mustard
1 teaspoon salt
6 cups cubed bread
1/2 teaspoon black pepper
2 cups shredded sharp cheddar cheese
1/2 cup sliced mushrooms (optional)
1 medium tomato, seeded and chopped (optional)
1/2 cup thin-sliced green onions (optional)

Heat oven to 325 degrees. In large skillet, cook sausage over medium-high heat, stirring frequently until thoroughly cooked and no longer pink. In large mixing bowl, combine eggs, milk, mustard and salt; stir well. Distribute half the bread evenly in a buttered 9 x 13-inch baking dish. Sprinkle with half the pepper, half the cheese, half the sausage and half of each of optional ingredient. Repeat layering using remaining bread, pepper, cheese, sausage and optional ingredients. Pour the egg mixture evenly over the casserole. Bake uncovered for 55-60 minutes, or until eggs are set. Tent with foil if top begin to brown too quickly.

Serves: 6