

Autumn Brunch Egg Casserole From My Carolina Home

16 ounces sausage, or 16 oz bacon (or both)
8 large mushrooms
3/4 cup chopped onion
16 ounces Colby Jack shredded cheese
12 slices bread
12 eggs
1 cup of whipping cream (or milk, or half-and-half)



Start the night before you want to have this for breakfast. Cook the sausage and onion until the sausage is mostly browned. Add the mushrooms and cook until sausage is done and mushrooms are softened. Whip the eggs with a fork to blend the yolks and whites. Add 1 cup of whipping cream (or milk, or half-and-half) and mix well. Cut your bread into cubes and add to the eggs. Mix in the cooked sausage and a handful of the cheese. Add salt and pepper to taste. Mix well. Spray a 9x11 baking dish with no-stick spray. Put the sausage-bread mixture in it and spread evenly. Top with the remainder of the cheese. Cover with plastic wrap and place in refrigerator overnight.

In the morning, remove the plastic and place in a COLD oven. After you put the casserole in, close the door, and turn the oven on, setting the temp to 350. Bake for 30-45 minutes, until casserole is set in the middle, and lightly browned. Enjoy!

Serves 8-12

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