

⁰¹ recipe **Hazel's Easter Egg Bake**

⁰² date

Ingredients:

2-1/2 cups seasoned croutons
2 cups cheddar cheese, shredded
(may use 1 cup swiss and 1 cup cheddar)
4 green onions, finely chopped
2 lbs sausage, browned
4 large eggs
2-1/2 cups milk
3/4 teaspoon dry mustard
1 can cream of mushroom soup

Preparation:

In a 9 x 13 pan, mix the croutons, cheese, green onions and sausage.
Beat the 4 eggs, add in 2-1/4 cups of the milk and mix into the above.
Mix the remaining 1/4 cup milk with the cream of mushroom soup and pour over entire mixture.

Baking:

Cover and bake 1-1/2 hours at 300 degrees.
Let the dish sit for 5-10 minutes before cutting into tidy squares.

⁰³ preparation time **20 minutes**

⁰⁴ serves **6-8**

notes

Use 2% milk instead of 1% or skim.
You can prepare this dish the night before.
Cover and refrigerate over night. Serve with warm muffins, fresh fruit and freshly brewed coffee.