

# Breakfast Sausage Casserole



Recipe courtesy of Trisha Yearwood

Show: Trisha's Southern Kitchen Episode: Breakfast for Supper

Level: Easy

Total: 9 hr 10 min (includes chilling and resting time)

Prep: 10 min

Inactive: 8 hr

Cook: 1 hr

Yield: 12 servings

## Ingredients:

Butter, for greasing

1/2 loaf of sliced white loaf bread

1 pound fresh bulk pork sausage with sage

10 ounces sharp Cheddar, grated

2 cups half-and-half

1 teaspoon dry mustard

1 teaspoon salt

5 large eggs, lightly beaten

## Directions:

- 1 Cut the bread into 1-inch cubes and spread in the bottom of a greased 9- by 13- by 2- inch casserole dish.
- 2 In a medium skillet, brown the sausage over medium heat until fully cooked and no longer pink. Remove the sausage with a slotted spoon to drain the fat. Spread the cooked sausage over the bread and top with the cheese. Then stir together the, half-and-half, dry mustard, salt and eggs. Pour this mixture over the cheese. Cover the casserole with aluminum foil and refrigerate for 8 hours or overnight.
- 3 The next day, preheat the oven to 350 degrees F.
- 4 Bake the covered casserole until set and slightly golden, about 50 minutes. Remove from the oven and allow the casserole to set for 15 minutes before serving.

