

Complete Breakfast (From Angels & Friends Cookbook, courtesy of Mrs. James Prosser)

Ingredients

8 slices of white bread, crust removed, buttered on one side
1 cup shredded sharp cheddar cheese
1 lb. bulk sage sausage
3 cups milk
4 eggs
1 tsp. dry mustard
1-2 cups cornflakes

Preparation

In 9x9 baking dish, place 4 slices of bread, buttered side down to cover bottom of dish. Cook sausage in skillet until browned, making sure to break up clumps, allow to cool. Scatter shredded cheese over bread slices and then cover cheese with cooled sausage crumbles. Top sausage with 4 slices of buttered bread with buttered side up. In mixing bowl beat together milk, eggs and dry mustard and pour over bread. Cover and refrigerate overnight.

Preheat oven to 350°, remove cover from dish and top with cornflakes. Bake for 45-60 minutes. Remove from oven and allow to stand 10-15 minutes before serving.

Note: for 9x13 pan, increase bread slices to 12, 1 ½ cup of cheese, 1 ½ lb. of sausage, 4 cups of milk, 6 eggs and 2 tsp. dry mustard. Bake for 80-90 minutes.