

Breakfast Casserole

Ingredients:

12 slices white bread, cut or broken up (I used potato bread instead)
1 lb ham cooked and cubed
¼ c finely chopped onion
¼ c finely chopped green pepper
3 c shredded cheddar cheese
8 eggs
3 T melted butter
3 c milk
2 t Worcestershire sauce
1 t ground mustard
½ t salt
¼ t pepper
dash cayenne pepper

Instructions:

1. Grease 9"x13 pan
2. Layer half the bread, then top with half the onion, green pepper, ham and cheese. Repeat.
3. Mix the mustard, Worcestershire sauce, salt and pepper into the milk. Add the eggs and melted butter and mix.
4. Cover and refrigerate overnight or at least two hours.
5. Bake at 350 degrees for 45-50 minutes.

Tip: Add the melted butter to room temperature milk so that it does not solidify.

I heated up 1 c with the butter in it then added this to the rest of my milk.