

BREAKFAST

Christmas Breakfast Sausage Casserole

A make-ahead breakfast casserole that chills overnight, so all that's left to do on Christmas morning is turn on the oven.

Prep: 8 hours (mostly chilling) · Total: 9 hours 30 minutes · Servings: 8

Ingredients

- 1 lb ground sausage
- 1 tsp mustard powder
- 1/2 tsp salt
- 4 eggs, beaten
- 2 cups milk
- 6 slices white bread, toasted and cubed
- 8 oz mild cheddar cheese, shredded

Instructions

- 1 Crumble the sausage into a medium skillet. Cook over medium heat until evenly browned, then drain.
- 2 In a medium bowl, mix together the mustard powder, salt, eggs, and milk.
- 3 Add the sausage, bread cubes, and cheese, and stir to coat evenly.
- 4 Pour into a greased 9x13-inch baking dish. Cover and chill in the refrigerator at least 8 hours, or overnight.
- 5 Preheat the oven to 350°F.
- 6 Cover and bake 45 to 60 minutes. Uncover, reduce the temperature to 325°F, and bake an additional 30 minutes, or until set.