

## Christmas Morning Breakfast Casserole by Food Storage Moms

Ingredients:

8 slices of bread with crusts removed, tear or cut into bite-size pieces

2/3 pound Velveeta cheese, sliced

4 cups milk

8 eggs

pinch of salt

1/4 teaspoon dry mustard

2 cups of grated cheese, mild cheddar is our favorite

6-8 slices of cooked bacon broken into bite size pieces

1 package of Jimmy Dean sausage, cooked and drained then cooled

Grease a 9 by 13-inch pan and place the bread pieces in the bottom. Next, place the sliced Velveeta over the bread. Put the grated cheese on top. Blend the eggs, milk, salt and dry mustard until smooth. Pour this over the pan filled with bread, Velveeta and grated cheese. Cover and place in the refrigerator overnight.

Combine the cooked bacon and sausage in a bag when cooled and place in the refrigerator overnight. You will use this mixture in the casserole in the morning.

The next morning, preheat the oven to 325 degrees. Remove the cover from the 9 by 13-inch pan and sprinkle the bacon and sausage over the casserole. You will need to use your fingers or a spoon to push the bacon and sausage down into the casserole so it's mostly covered. It's very moist so it makes it easy to press the meat down into the pan. Bake uncovered for 1-1/2 hours or until the eggs set.

Serve with the following items if desired:

1. Hash browns
2. salsa
3. grated cheese
4. grilled chopped onions
5. sour cream
6. fresh fruit
7. orange juice
8. hot chocolate or cocoa with whipped cream, of course
9. buttered toast
10. cinnamon rolls
11. bagels and a variety of cream cheeses

