



Lindsey, Clark, Heather, Steph, Grandma and Austen

Breakfast Casserole

Stephanie Collins

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| 1 lb. sausage | 1 tsp. salt |
| 6 eggs, beaten | $\frac{1}{8}$ tsp. oregano |
| 2 cups milk | 1 cup Cheddar cheese |
| 6 slices French bread, cubed | 1 cup green chiles |
| 1 tsp. dry mustard | |

Preheat oven to 350°. Brown and drain sausage. Mix with cheese and bread. Blend rest of ingredients together and pour over sausage mix. Stir together and pour into greased 9x13-inch pan. Bake for 1 hour. You can put together the night before or freeze.

Breakfast Casserole

Nancy Hildebrandt

6 slices white bread	2 cups milk
2 Tbsp. butter	2 tsp. salt
2 cups Cheddar cheese	½ tsp. paprika
¾ lb. ham, thinly sliced	½ tsp. basil
½ lb. mushrooms	¼ tsp. onion salt
1 can green chiles	½ tsp. pepper
2 cups Monterey Jack cheese	½ tsp. dry mustard
6 eggs	

Butter bread and place butter side down in 9x13-inch pan. Add these items in this order: Cheddar cheese, ham, mushrooms, chiles, Monterey Jack cheese. Beat eggs, milk, and spices. Pour over other ingredients and let set overnight. Bake, uncovered, at 350° for 50 to 60 minutes or until done (set in middle).

Sausage and Egg Breakfast Dish

Patricia Cooper

1 pkg. crescent rolls	¾ cup milk
1 lb. sausage, browned and drained	6 eggs
2 cups mozzarella cheese	¼ tsp. oregano
	1 can green chiles

Butter 9x13-inch pan and press crescent rolls in bottom. Layer sausage and cheese. Mix milk, eggs, oregano, and green chiles, and pour over cheese. Bake at 350° for 25 minutes.