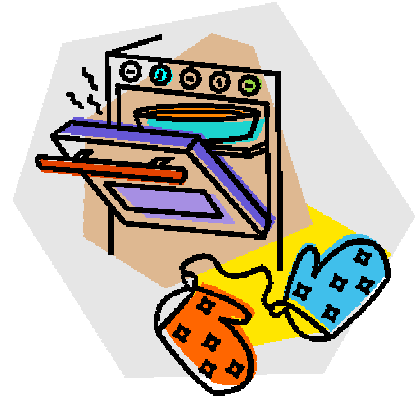


May '10

This is a make-ahead quick breakfast casserole. You can assemble it the night before and refrigerate; then it is ready to bake fresh in the morning. There are many choices of add-ins for different flavors, or try the basic recipe. It makes a perfect start to Mother's Day, with fresh fruit and coffee - you have a great, easy meal.



Breakfast Casserole

8 slices bread - cut into cubes & place in a greased casserole dish

1 tsp. dry mustard powder

1 tsp. paprika

1 tsp. Herb de Provence (can substitute thyme)

6 eggs

½ tsp. salt & ¼ tsp. black pepper

2 ½ C. milk

1- ½ C. grated cheese (cheddar or

1 C. sour cream - optional

your choice)

- In a large mixing bowl, mix together dry mustard, paprika, Herb de Provence, salt & pepper; stir in eggs and milk (add sour cream, if using).
- Pour liquid over bread cubes in casserole dish; pushing bread down into the liquid. Sprinkle over any add-ins and top with cheese. Refrigerate until ready to bake.
- TO BAKE: Preheat oven to 350° - bake 35-40 minutes until completely set. Serve warm - refrigerate any leftovers; this reheats well. Makes 6 servings.

*NOTE:

- ADD-INS: mini smoky sausage links, chopped onion or chives, cooked and crumbled bacon slices, sliced mushroom, sliced celery, crab meat or shrimp.