



Christmas Traditions
(what would they be without our Family Favorite Recipes)

Leslie's Breakfast Casserole
A Nelson Christmas Morning Tradition

Heart of the Savior Ministries Inc.

INGREDIENT LIST

10 slices bread cubed (I use half white bread and half a good brown seed bread. Dave Killer Bread works well)
1 to 2 lbs sausage (I use one Jimmy Dean regular and one Jimmy Dean Sage)
1 can cream of mushroom soup
4 eggs
1 lb grated cheddar cheese (I use the pre-shredded cheese mix of Cheddar, Jack Cheese)
2-1/4 cups milk

Optional but really worth adding: 1 onion diced small
3/4 tsp. dry mustard
1 to 2 cups Sliced fresh mushrooms

DIRECTIONS

Cube bread with crusts into a large mixing bowl. Grate cheese and set aside

Cook sausage and drain thoroughly. While sausage is cooking, I mix together with electric mixer milk, soup, and eggs. Set aside.

Toss cooked drained sausage and grated cheese into bowl with bread cubes. This is where you would also add the onion/mushrooms/mustard if you want to add them. (Reserve some of the cheese for the top)

In a 13x9 greased pan (I use cooking spray) put bread/sausage/cheese mixture. Slowly pour your liquid mixture over the top. If you want I shred just a little more cheese and put it on the top. Cover with aluminum foil and refrigerate overnight.

Bake at 325° for 1- ½ hours. Serves 12 well.

NOTE: You can cook it right away, but it is better if all that lovely mixture can soak in over night. The best thing about this recipe is you can mix it up in advance and freeze it and then let it thaw and cook it a couple of weeks later. It also has never failed.