Egg Brunch Casserole

- 8 eggs
- 3 cups milk
- 2 teaspoons dry mustard
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 lb. medium or sharp cheddar cheese, grated
- 1 lb. pork sausage, or ground pork with 2 tablespoons (1 coffee measure) Italian seasoning
- 8 slices bread, cubed

Brown the sausage (or pork & Italian seasoning) in a skillet, separating the meat.

Spread the cubed bread in a well buttered casserole dish.

Combine all the other ingredients and pour over the bread.

Refrigerate overnight.

Bake in a 360° oven for 60 minutes.

Enjoy!

Source: Frances Alston