

## BREAKFAST SAUSAGE CASSEROLE

- 2 lb DeYulio's® Breakfast Sausage
- 20 oz Sharp cheddar cheese, grated
- 4 cups Half & Half
- 2 tsp Dry mustard
- 2 tsp Salt
- 10 Eggs
- 1 loaf White bread, sliced
- Butter for greasing

1. Grease a casserole dish. Cut the bread into 1" cubes and spread along the bottom of the greased casserole dish.
2. In a skillet over medium heat, brown the sausage until internal temperature of 170°F. Remove the sausage from the skillet.
3. Cut the sausage up into small pieces. Sprinkle the cut sausage over the bread. Then sprinkle the grated sharp cheddar cheese over the sausage.
4. In a separate bowl lightly beat the eggs. Then add the half and half, dry mustard, and salt to the eggs and mix. Pour this mixture over the cheese.
5. Cover the casserole dish with aluminum foil and refrigerate for 8 hours.
6. After the 8 hours, preheat the oven to 350°F. Bake the covered casserole until it sets and is slightly golden, about 50 minutes
7. Remove from the oven and allow the casserole to set for 15 minutes before cutting into it.

### ADDITIONAL INFORMATION

#### Ingredients

[1 loaf White bread, sliced](#), [10 Eggs](#), [2 lb DeYulio's® Breakfast Sausage](#), [2 tsp Dry mustard](#), [2 tsp Salt](#), [20 oz Sharp cheddar cheese, grated](#), [4 cups Half & Half](#), [Butter for greasing](#)

#### Course

[Breakfast](#)

**Cuisine**

[American](#)

**Serving Size**

4