

The amount of peppers and onion can be increased to your personal preference. When I make this for xmas brunch I use red and green peppers. Love the convenience of making it the night before and just sticking in the oven.

--Ruth M. Foran

BREAKFAST CASSEROLE

1 lb bacon
¼ cup butter, melted
3 cups "Texas Toast" Garlic Butter Croutons (1 ½ 5oz bags)
3 cups sharp cheddar cheese
10 large eggs
2 cups milk (2% okay)
1 bell pepper - diced (apx ¾ cup)
¼ cup diced onion
1 Tablespoon prepared mustard
Salt and Pepper

Cook bacon, drain, crumble and set aside.

Remove bacon grease from pan. Sautee onion and green pepper for just a minute or two. Set aside

Spray 9 x 13 glass baking dish with cooking spray (Pam)
Cover bottom of dish with croutons, drizzle with melted butter, Sprinkle with grated cheese.
Whisk eggs, add milk, peppers/onions, mustard, salt and pepper, mix till well combined.
Pour gently over croutons and cheese, sprinkle with bacon.

Cover with aluminum foil and refrigerate overnight.
Remove from refrigerator while oven pre-heats

Preheat oven to 325°
Bake 40 minutes – until middle has set.

Allow to stand 10 minutes before serving