

# Holiday Brunch Eggs Casserole

From: Kelly Dickson

## **Ingredients**

- 4 T melted butter
- 1 t. dry mustard
- 1/4 t. black pepper
- 1/4 t. paprika
- 1.5 t. kosher salt
  
- 8 Eggs, beaten fairly well by hand
- 3 cups milk
- 2 jars Real Bacon Bits (Hormel, I think, glass jar)
- 1/2 # Sharp Cheddar Cheese, grated
- 1/2 # Emmentaler Swiss Cheese, grated
  
- 8 +/- slices soft, sourdough bread

## **Directions**

Combine dry ingredients with melted butter. Combine beaten eggs, milk, bacon bits, and cheeses. Add butter/spice mix until all is blended.

Butter or spray a 12 x10 (or 4-4.5 liters capacity) glass or ceramic baking pan. Line the bottom of the pan with sourdough bread slices. Squeeze slices in, if necessary, to cover the bottom of the pan. Pour the other ingredients over the bread. Cover with foil or plastic wrap and refrigerate overnight.

*Next morning, preheat oven to 350, remove wrap and bake 35-45 minutes. Dish is ready when top is lightly browned, and egg mixture is set in the middle.*

Note: You can use a 9x13 baking pan, but it needs to be about 2 inches deep. I use Kerrygold Irish butter, 2% organic milk, free-range eggs and Francisco International Extra Sourdough sliced Bread. Hormel Bacon bits are standard grocery store item.