

# U The Lexingtonienne U

## CHRISTMAS MORNING SAUSAGE CASSEROLE

*... but it's just as good any other time of year too!*

- 1/2 loaf (approx) white bread, crusts removed, cut into 2" pieces
- 1 lb spicy pork sausage
- 1 lb mild pork sausage
- 3 C shredded sharp cheddar cheese
- 6 eggs
- 1 C milk + 1 soup can of milk (approx 2 Cups total)
- 1 can condensed cream of mushroom soup

*A NOTE: The morning you bake (and serve) this casserole, keep in mind that it can take 90 minutes to bake, in addition to the time it takes to preheat your oven. Start early. People work up quite an appetite while opening presents.*

In a heavy skillet over medium/high heat, cook the sausage, breaking up into crumbles with a spatula or wooden spoon as you go. Once the sausage crumbles are thoroughly browned, drain off excess fat.

While sausage cooks, lightly grease a 9x13x2 inch casserole dish (cooking spray is fine), and arrange the bread pieces along the bottom in a single layer, tearing off smaller pieces to fill in any gaps.

Spoon the sausage over the bread. Sprinkle cheese on top.

Whisk together the eggs and 1 C milk, then evenly pour the mixture over the casserole. Cover with aluminum foil and refrigerate overnight.

The next morning, remove the casserole dish from the refrigerator, uncover, and preheat oven to 325. Meanwhile, whisk together the cream of mushroom soup and 1 can of milk. Pour the soup mixture over the casserole. Bake until the top turns golden brown and the edges are bubbling, about 90 minutes.

This casserole is fabulous served alongside cinnamon rolls or cinnamon coffee cake and a citrusy fruit salad.

