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Breakfast Sausage and Eggs Recipe

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BREAKFAST SAUSAGE AND EGGS RECIPE

Ingredients

- 6 eggs
- 2 cups low-fat milk
- 1 teaspoon (tsp) salt
- 3 Tablespoons (Tbsp) Cherchies® Champagne Mustard
- 1 lb. hot breakfast sausage
- 1 lb. mild breakfast sausage
- 6 - 8 slices (depending on dish) whole grain or white bread (crusts removed)
- 1 cup cheddar cheese, grated

Preparation

1. Preheat oven to 350 degrees. Meanwhile, beat eggs with milk, salt, and mustard. Set aside.
2. Brown sausage in a large skillet and drain excess oil before putting into casserole. Place bread slices in a 9x13x2 inch pan. Spread sausage on top of bread and sprinkle with cheese. Eggs, sausage, cheese? How can you go wrong?
3. Pour the egg mixture over the bread, sausage, and cheese. Refrigerate overnight. Bake in oven at 350 degrees for 45 minutes. Enjoy!



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