



## TERESA'S SAUSAGE-MUSHROOM CASSEROLE

- 2 1/4 cups seasoned croutons
- 1 1/2 lb. bulk sausage
- 4 eggs (beaten)
- 2 1/2 cups milk
- 1 can cream of mushroom soup (undiluted)
- 1 4 oz. can sliced mushrooms (drained)
- 3/4 teaspoon dried mustard
- 2 cups shredded cheddar cheese

Spread croutons in a lightly greased 13'x9' baking dish or pan. Set aside. Cook sausage until brown, stirring to crumble, drain well. Sprinkle over croutons. Combine eggs, milk, soup, mushrooms and mustard. Mix well and pour over sausage. Sprinkle cheese on top. Cover and refrigerate at least 8 hours or overnight. Remove from refrigerator, let stand 30 minutes and bake, uncovered at 325 degrees for 50-55 minutes.

Teresa says: "What I like about this is you can fix it the day before. The one I served you today I had added a can of black olives, an onion and garlic. In the summer time when tomatoes are in season I have garnished it with tomatoes around the edge and let the tomatoes bake about 10 minutes or just serve them freshly cut on it. It is a great casserole in the sense that you can add whatever you have and it still seems to work."

Recipe adapted from one from my sister-in-law, Teresa Winkler.