

Breakfast Casserole

I've adapted this recipe from [Trisha Yearwood's recipe on the Food Network](#).

Serves: 12
Inactive Time: 8 Hours
Prep Time: 20-30 Minutes
Cook Time: 1 Hour

Ingredients

- Butter, for greasing
- 1/2 loaf of sliced white loaf bread (fresh made bread)
- 2/3 pound fresh pork sage sausage (I use breakfast sausage from The Organic Butcher in McLean)
- 10 ounces sharp cheddar, grated
- 1 cup half-and-half and 1 cup of low fat organic sour cream
- 2 serrano peppers and 1 jalapeno pepper diced with seeds (this should be to your taste of heat)
- 1 teaspoon dry mustard
- 1 teaspoon salt
- 7 large eggs, lightly beaten

Directions

Cut the bread into 1-inch cubes and spread in the bottom of a greased 9- by 13- by 2- inch casserole dish.

In a medium skillet, brown the sausage over medium heat until fully cooked and no longer pink. Remove the sausage with a slotted spoon to drain the fat. Spread the cooked sausage over the bread and top with the cheese. Then stir together the, half-and-half, sour cream, peppers, dry mustard, salt and eggs. Pour this mixture over the cheese. Cover the casserole with aluminum foil and refrigerate for 8 hours or overnight.

The next day, preheat the oven to 350 degrees F.

Bake the covered casserole until set and slightly golden, about 50 minutes. Remove from the oven and allow the casserole to set for 15 minutes before serving.

This Would Be Great With Homemade Biscuits Too!