EGG AND CHEESE CASSEROLE

INGREDIENTS

12 slices white bread, crusts removed

2-3 Tbsp unsalted butter, softened

½ cup (1 stick) unsalted butter

½ lb fresh mushrooms, trimmed and sliced

2 cups thinly sliced yellow onions

1½ lbs hot Italian sausage

12-16 oz sharp cheddar, grated

5 eggs, beaten + 2½ cups milk

3 tsp Dijon + 1 tsp dry mustard

1 tsp each: nutmeg, salt; ⅛ tsp pepper

2 Tbsp flat-leaf parsley, chopped

METHOD

1. Butter the bread with the softened butter; set aside.
2. Melt the stick of butter in a large skillet and sauté the mushrooms and onions 5 to 8 minutes, until tender.
3. Remove the sausage casings; brown, breaking into bite-size pieces.
4. In a 9x13 casserole, layer half the bread (buttered side down), mushroom mixture, sausage, and cheese; repeat, ending with cheese.
5. Whisk the eggs, milk, mustards, nutmeg, salt, and pepper; pour over. Cover and refrigerate overnight.
6. Sprinkle with parsley and bake uncovered at 350°F about 1 hour, until bubbly.

Serves 8-10

AT THE TABLE A Prosecco

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