



Brad Pitt's Mom's Breakfast Casserole

Jean Trebek's Reliable Recipes
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If this recipe is good enough for Brad Pitt's family, then this tasty egg casserole is good enough for ours!

This is such a solid, classic recipe that can be changed or embellished to your personal taste. I like to add more vegetables to mine like onions and yellow peppers or you can make it spicy by adding some chili pepper. I also changed the meat from pork in the original to a lighter turkey sausage... you can even omit the meat altogether

I love this recipe because you can prepare it the night before and then you don't have to worry about cooking in the morning. I usually prepare it on Christmas Eve and then pop it in the oven 45 minutes before we are ready to eat... that way I can spend the morning with my family

Ingredients:

2 cups milk

6 large eggs, room temperature

1 pound mild turkey sausage

2 cups cubed bread

1 teaspoon dried mustard

1 teaspoon salt

1/2 teaspoon white pepper

1 1/2 cups shredded cheddar
cheese

Directions:

Brown sausage in a medium skillet over low heat.
Drain grease and set aside to cool.

Lightly beat eggs in a bowl, add the milk, salt, white pepper and blend well.

Incorporate in the bread crumbs, cooked sausage and cheese and fold together well.

Pour into 2 quart baking dish and refrigerate overnight.

In the morning, preheat oven to 350 degrees F., and bake the casserole for 40 minutes or until edges are slightly brown.

Let rest on counter for 5 minutes, serve hot or at room temperate.

Serves 6

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