Oh No I Have To Feed Unexpected Guests - What Is In My Fridge? I have used sausage, red and yellow peppers, asparagus, and green onions as substitutes. I have even tried a similar recipe with left over shredded chicken for a completely different taste. Be sure to drain any excess liquid from vegies or meat before adding to casserole.

## Overnight Breakfast Casserole.

## Kathy G

## Non-stick sprayed $9 \times 13$ inch pan

1. Approximately 14 slices stale bread or 7 bread and $1 / 2$ stale baguette
2. Meat - I use $1 \frac{1}{2}$ package Costco turkey bacon chopped into $1 / 2$ in pieces
a. Could use sausage instead
3. Approximately 3 tbs Costco dehydrated onions or equivalent fresh onions diced.
4. Large fresh mushrooms - sliced - I use about 20 large brown mushrooms
5. Head broccoli cut into bite size pieces or asparagus
6. 2 cups mozzarella cheese - I use string cheese and cut into small pieces
7. 2 cups cheddar cheese grated
8. 2 cups fresh parmesan cheese grated
9. 6 eggs
10.3 cups milk or heavy whipping cream
10. Handfull fresh herbs - I used 2 kinds of sage and thyme from my garden.
11. Liberal amount lemon peper - probably about $1 / 2$ tbs

I steamed the broccoli for about 3 min in microwave until al dente and drain well
Cook bacon and mushrooms and then drain well.
Cut bread into cubes
Beat eggs, milk, and seasoning together
Layer $1 / 2$ crumbs into sprayed $9 \times 13$ casserole pan
Mix vegetables and bacon together and layer $1 / 2$ of the mixture into pan
(Mix cheeses together or layer each cheese separately) - Layer $1 / 2$ of the cheese over vegetable/meat layer

Repeat layers ending with cheese mixture. I push all layers down to flatten slightly so egg mixture does not overflow.

Pour egg mixture over pan and be sure to cover all the surface.
Cover with foil and place in refrigerator overnight or at least a couple of hours so mixtures soak together.

Bake - still covered in foil - at 350 degree oven for 60-90 minutes - In my convection oven it took about 70 minutes. Done when knife comes out clean in center.

