Breakfast Quiche Casserole

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This is a great recipe that can be made a day ahead which makes it perfect for holidays and family gatherings. Serves 8 to 10.

Ingredients:

butter, to grease pan

- 1 pound breakfast sausage, cooked
- 2 cups shredded cheddar cheese
- 4 pieces of toast, cut into chunks
- 1 dozen eggs, beaten
- 2 cups cream
- 1 teaspoon salt
- 1 teaspoon pepper
- 1 teaspoon onion powder
- 1 teaspoon Worcestershire sauce

Directions:

- 1. Butter a 9 by 13 inch baking dish.
- 2. Layer the bottom with toast then the sausage.
- 3. In a large bowl whisk together the eggs, cream, salt, pepper, onion powder, and Worcestershire sauce.
- 4. Pour the eggs over the toast and sausage.
- 5. Top with the cheese.
- 6. Hold in the refrigerator until ready to bake.
- 7. Bake at 350F for 1 1/2 hours or until golden and firm when shaken.

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