

Christmas Breakfast Sausage Casserole

**1 lb ground pork sausage
1 tsp mustard powder
½ tsp salt
4 eggs, beaten
2 cups milk
6 slices white bread, toasted and cut into cubes
8 oz mild cheddar cheese, shredded**

Crumble sausage into a medium skillet. Cook over medium heat until evenly brown; drain.

In a medium bowl, mix together mustard powder, salt, eggs, and milk. Add the sausage, bread cubes, and cheese, and stir to coat evenly. Pour into a greased 9x13 inch baking dish. Cover, and chill in the refrigerator for 8 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C).

Cover, and bake for 45 to 60 minutes. Uncover, and reduce temperature to 325 degrees F (165 degrees C). Bake for an additional 30 minutes, or until set.