

Sausage And Egg Bake

2 pounds bulk sausage	8 large eggs
4 slices white bread, cubed	2½ cups milk
8 ounces (2 cups) grated sharp cheddar cheese	1½ teaspoons salt
	1½ teaspoons dry mustard

In large skillet, break up and sauté sausage over medium heat. Drain off fat. Place bread cubes in bottom of 3-quart casserole or baking dish. Add cooked sausage, then grated cheese. In bowl, beat together eggs, milk, salt and mustard until frothy. Pour egg mixture over cheese and sausage in casserole. Cover and refrigerate overnight. When ready to cook, bake at 350°F for 45 minutes. Makes eight servings.

Spinach Quiche

1 cup Bisquick	2 eggs
¼ cup milk	¼ cup chopped onion

Mix together and spread on bottom of greased 9x13" pan for crust.

1 package frozen chopped spinach, thawed and drained	12 ounces creamed cottage cheese
4 ounces Monterey Jack cheese, cubed	½ teaspoon salt
½ cup grated Parmesan cheese	2 cloves garlic, crushed
	2 eggs

Mix together and spread on top of crust. Bake 20 minutes at 375°F.