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Quick and Easy Breakfast and Brunch Ideas for your busy life

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Wisconsin Brunch Casserole

Prep Time: 20 minutes

Baking Time: 75 minutes

Ingredients:

3 cups diced ham
3 cups bread cubes
1/2 pound Block Cheddar cheese, grated (16 ounces, pre-shredded)
1 Cup of fresh mushrooms, sliced
1 teaspoon of dry mustard
3 Tablespoons flour
3 cups milk
4 eggs

Sauce:

1 chicken bouillon cube
3/4 cup hot water
1 can cream of chicken soup

Kitchen Equipment Needed

9" x 13" baking dish, greased
Mixing bowls

Instructions:

Step 1: Prepare the night before.

Step 2: Combine ham, bread cubes, cheese, and mushrooms and mix together with mustard and flour.

Step 3: Spread into a greased 9" x 13" pan.

Step 4: Whisk together milk and eggs and pour over the above mixture.

Step 5: In a separate bowl, dissolve 1 chicken bouillon cube in 3/4 Cup hot water. Add 1 can cream of chicken soup and mix well with a whisk.

Step 6: Pour over the mixture evenly in the pan.

Step 7: Cover with foil and let stand overnight in the refrigerator.

Step 8: When ready to bake, preheat oven to 350 degrees.

Step 9: Bake, covered with the foil, at 350 degrees for 1 hour, uncover and bake 15 to 25 minutes longer, until edges just turn golden brown.

Step 10: Let stand for 10 minutes before cutting.

This breakfast casserole serves 12.

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