

Breakfast Egg Dish (Jean Henderson Wiegand)

INGREDIENTS:

- 2 cups croutons, seasoned herb
- 1 cup shredded cheese (1/2 pound)
- 4 eggs, slightly beaten
- 2 cups milk
- 1/2 teaspoon salt
- 1/2 teaspoon mustard (optional)
- pepper to taste
- 10 slices bacon, cooked and crumbled

PREPARATION:

1. Heat oven to 325° F.
2. Combine croutons and cheese and put in bottom of greased, two-quart casserole.
3. Mix other ingredients until well blended and pour over crouton mixture. Sprinkle bacon on top.
4. Bake for 55 to 60 minutes.