

## Christmas Morning Casserole (for 4)

### Ingredients:

8 slices white bread (trimmed with crusts removed)  
8 slices shaved ham or sausage  
250 ml cheddar cheese, shredded  
4 eggs  
2.5 ml dry mustard powder  
¼ red or green pepper, diced  
4 splashes Worcestershire sauce  
500 ml milk

### Following class:

**\*60 ml butter, melted**

**\*125 ml Special K cereal or Corn Flakes**



### Method:

1. Grease a 8 X 8 pan with Pam. Set aside.
2. Place 4 slices of bread on the bottom of the pan.
3. Layer ham over bread slices.
4. Lay cheese over ham.
5. Cover with rest of bread slices.
6. In a large bowl beat eggs, salt and pepper.
7. To egg mixture add dry mustard, green/red peppers, Worcestershire sauce, and milk. Pour evenly over top of bread/cheese/ham. Cover with foil and let stand in fridge up to 24 hours or overnight.

#### **24 hours later:**

1. Pre- heat oven to 350 F.
2. Remove foil and cover top with Special K or Corn Flakes.
8. Melt butter and pour over top.
9. Bake uncovered for 45- 55 minutes or until bottom is golden brown and top is spongy.
10. Let casserole sit for 10- 15 minutes before serving.