

Breakfast Casserole (Serves 8-10)

Adapted from Aunt Bee's Mayberry Cookbook

Ingredients:

1. 1 pound sausage or cubed ham
2. 1 cup milk
3. 6 slices bread, cubed
4. 1 cup sour cream and chives dip
5. 1 cup grated cheese
6. 1 tsp Better Than Bouillon chicken flavor
7. 6 eggs
8. 1 teaspoon dry mustard
9. 1 tsp each, garlic salt and pepper
10. 1/4 cup chopped red, yellow and green mixed peppers
11. 1/4 cup chopped onion

Instructions:

1. If using sausage, crumble and cook in a skillet until browned and drain.
2. Grease a 9 x13 pan and line the bottom with cubed bread.
3. Top with sausage or ham and cheese.
4. In a bowl, combine the eggs, milk, sour cream dip and seasonings. Beat well.
5. Add the chopped peppers and onions, stirring gently to mix.
6. Pour the egg mixture over the layers in the pan.
7. Cover and refrigerate overnight.
8. Bake in a 350* oven for 45-50 minutes.
9. Cut into squares and serve.