

BRUNCH EGGS

Marlys Mardian

4 eggs

Pinch of dry mustard

1/3 lb. cubed velveeta cheese

Ham bits or crumbled bacon

2 c. milk

Salt, to taste

4 slices fresh bread, cubed

Stir together eggs, milk, dry mustard, and salt. Mix well. Alternate layers of bread, cheese and meat in a greased 9x9" pan. Pour egg mixture over all. Bake at 325° about 1 hour, until knife comes out clean. Can make the night before and refrigerate until baking.



This recipe is from the
Aberdeen Catholic Schools
Cavalier Cuisine Cookbook.
To order your copy for \$10,
contact Ken's at 605-225-6671