
COUNTRY BRUNCH

12 eggs, well beaten	1/4 c. chopped green bell pepper
9 slices white bread, crusts removed, cut into 1/2-inch squares	2 T. chopped pimiento
4 T. butter, cut into sm. cubes	2 lbs. pork sausage, browned, drained and crumbled
3 c. milk	2 c. grated Cheddar cheese (8 oz.)
6 scallions or green onions, chopped, including tops	1 tsp. salt
	1/4 tsp. black pepper

Combine all the ingredients in a large bowl. Pour the egg mixture into a buttered 9 x 13-inch casserole dish. Refrigerate, covered, overnight. Bake in a preheated 300° oven for 1 hour, uncovered. Knife should come out clean. Serve immediately.

HAM AND EGG CASSEROLE

1/2 c. butter	1 c. evaporated milk
2 c. grated American cheese	1 tsp. dry mustard
12 eggs	Salt and pepper to taste
2 c. cubed ham	

Melt butter and pour into a 9 x 13-inch dish. Sprinkle cheese over. Beat eggs; mix in rest of ingredients. Pour over cheese. Bake at 350° for 45 minutes or until set. Cut in squares to serve.

SPINACH-FETA STRATA

6 croissants, cut in half horizontally	1/2 tsp. salt
6 eggs, beaten	1/4 tsp. ground pepper
1 1/2 c. milk	1/4 tsp. nutmeg
1 (10-oz.) pkg. frozen chopped spinach, thawed and well drained	1 1/2 c. shredded Monterey Jack cheese
	7 oz. crumbled feta cheese

Arrange croissant halves in a 9 x 13-inch baking dish. Combine eggs, milk, spinach and seasonings. Pour over croissants. Sprinkle cheeses over. Cover and refrigerate 8 hours or overnight. Bake at 350°, uncovered, for 40-45 minutes.