

Mom Stoltz's Egg Casserole

Mom always made this for breakfast on Christmas morning. She often made it in advance along with the dozens of other dishes she cooked for the meals we ate on Christmas Eve and Christmas Day (and let's not forget all the cookies she baked)! Because there was never enough space in the fridge, she'd store a lot of the food on the roof of dad's car in the garage.

She'd pop the casserole in the oven before we left for church, so it'd be done when we got home (course that was a little nerve wracking if mass ran long.) Later she discovered if you cook this in the microwave for a few minutes and then put it in the oven you can reduce the cooking time.

9-12 slices of white bread - no crust, butter both sides and then cut into cubes

Spread in bottom of greased Pyrex baking dish

8 eggs

4 cups milk

1/2 t. dry mustard

1/2 t. salt

1/2 t. pepper

Beat above ingredients together and pour over bread cubes

Take **1/2-pound cheddar cheese** grated and spread over dish

- 9 x 12 dish - 350 for 1 hour
- 10 x 15 dish - 375 for 1 hour

(*you can increase the ingredients proportionately, for every two eggs add one more cup milk and then increase salt, dry mustard, and pepper to taste. If increasing ingredients and you use a larger dish (such as a 10 x 15) you can cook it at a higher temperature for the same length of time - 375 for one hour.)

