

Kim's Colt's Company Casserole

- 12 Slices of Texas Toast
- 1 pound of sausage
- 8 slices of thick bacon
- 6 ozs Swiss Cheese
- 6 ozs Cheddar Cheese
- 6 Eggs, beaten
- 2 cups of milk
- Butter



Enjoying a warm breakfast casserole; Becky Roe, Danielle Borrer, Kim Ledbetter - The Chef and Pam Kirk (Peg looks on longingly)

Bake the Texas Toast as directed, remove the crust and break up in a buttered 9 x 13 pan.

Sprinkle the grated cheese on the toast, Mix eggs and milk together and pour over bread, I usually season the egg mixture with salt and pepper.

Top with the cooked meats and refrigerate overnight.

The next morning bake at 350 degrees for 50-60 minutes.

Chef's note: I use turkey sausage. You can use ham but we have made this casserole for years and everyone prefers the sausage and bacon to the ham and bacon. We have also added onions before adding the egg mixture and like that as well.

Peg's camper cooking note: I divide it between two smaller casserole dishes and freeze one for later dining pleasure.

