

## Sausage and Egg puff

This is a great potluck breakfast/brunch dish. It's also handy when you have company, because you prepare it the night before and then pop it in the oven when you wake up. If you prefer less spice, use mild or medium sausage and omit the Tabasco. Serves 6.

1 lb ground hot sausage  
2 slices bread, diced  
1 c grated sharp cheddar cheese  
6 eggs  
1-2/3 c milk  
1/2 tsp salt  
1 drop Tabasco sauce  
1 tsp dry mustard  
1 tsp Worcestershire sauce

In a skillet, brown sausage, breaking up any large lumps; drain. In a 2-quart casserole, layer sausage, bread, and cheese.

In a bowl, beat eggs with remaining ingredients. Pour over layers in casserole. Cover and refrigerate 12 hours or overnight. Remove from refrigerator 1 hour before cooking.

Preheat oven to 350 degrees. Bake, uncovered, 45 minutes or until firm and golden.