

Christmas morning wife saver

Superb! Make the day before and pop it in the oven on Christmas morning. Serves 8.

16 slices white bread, with crusts removed
slices of back bacon or ham, sliced thinly
slices of sharp [cheddar cheese](#)
6 eggs
1/2 tsp salt
1/2 tsp pepper
1/2 to 1 tsp dry mustard powder
1/4 cup minced onion
1/4 cup green pepper, finely chopped (optional)
1 to 2 tsp worcestershire sauce
3 cups WHOLE milk
dash red [pepper sauce](#) (tabasco)
1/4 lb. butter
Special K or crushed corn flakes

In a 9" X 13" buttered glass [baking dish](#), put 8 pieces of bread. Add pieces to cover dish entirely. Cover bread with slices of back bacon, sliced thin. It's best if your meat is about the size of the bread slice, for ease of cutting after it's cooked. Lay slices of cheddar cheese on top of bacon and then cover with slices of bread to make it like a sandwich. In a bowl, beat eggs, [salt and pepper](#).

To the egg mixture add dry mustard, onion, green pepper, Worcestershire sauce, milk and tabasco. Pour over the sandwiches. Cover and let stand in fridge overnight. In the morning, melt 1/4 lb. butter, pour over the top. Cover with Special K or crushed corn flakes (I use the Special K) and bake, UNCOVERED for 1 hour at 350 degrees. Let sit for at least 10 minutes before serving. It's very nice served with fresh, cutup fruit.

A Merry Christmas to all.

John Long.