Breakfast Sausage Casserole

Ingredients:

- 1 pound ground pork sausage
- 1 teaspoon mustard powder
- 1/2 teaspoon salt
- 4 eggs, beaten
- 2 cups milk
- 6 slices white bread, toasted and cut into cubes
- 8 ounces mild Cheddar cheese, shredded

Directions :

Crumble sausage into a medium skillet. Cook over medium heat until evenly brown; drain.

In a medium bowl, mix together mustard powder, salt, eggs and milk. Add the sausage, bread cubes, and cheese, and stir to coat evenly. Pour into a greased 9×13 inch baking dish. Cover, and chill in the refrigerator for 8 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C).

Cover, and bake 45 to 60 minutes. Uncover, and reduce temperature to 325 degrees F (165 degrees C). Bake for an additional 30 minutes, or until set.