

Three Cheese Breakfast Bake

Ingredients

- 1 1/2 (1 pound) loaf French bread, cut into 1 inch cubes
- 2 3 tablespoons butter, melted
- 3 1/4 pound Swiss cheese, shredded
- 4 1/4 pound Monterey Jack cheese, shredded
- 5 2 cups diced cooked ham
- 6 8 eggs, beaten
- 7 1 1/2 cups milk
- 8 1 teaspoon Dijon mustard
- 9 salt and pepper to taste
- 10 3/4 cup sour cream
- 11 1/3 cup grated Parmesan cheese

Directions

1. Arrange bread in the bottom of a lightly greased medium baking dish, and drizzle with butter. Top with Swiss cheese, Monterey Jack cheese, and ham.
2. In a medium bowl, blend eggs, milk, and mustard. Season with salt and pepper. Pour into the baking dish. Cover, and refrigerate 8 hours, or overnight.
3. Preheat oven to 325 degrees F (165 degrees C). Blend sour cream and Parmesan cheese in a small bowl, and set aside.
4. Bake the layered mixture 1 hour in the preheated oven.
5. Spread sour cream mixture over the surface of the baked dish, and continue cooking about 10 minutes, until surface is lightly browned. Allow to sit about 15 minutes before serving.

Broccoli, Mushroom, and Cheese Breakfast Strata

Ingredients

- 4 teaspoons olive oil
- 1 large [onion](#), diced (about 2 cups)
- 3 garlic cloves, minced
- 3 cups (8 ounces) sliced mushrooms
- [Cooking spray](#)
- 1 whole [wheat baguette](#), crusts removed, cubed (about 5 cups)
- 8 [eggs](#) and 8 egg whites
- 2 cups lowfat milk
- 1 tablespoon [Dijon mustard](#)
- 10 ounces [broccoli](#), steamed, cooled and chopped (or frozen, thawed)
- 1-ounce (1/3 cup) grated [Parmesan](#)
- 4-ounce (1 cup) part-skim mozzarella [cheese](#)
- 1/2 cup thinly sliced sun-dried tomatoes, reconstituted
- 1 tablespoon minced fresh [thyme](#) leaves
- 1/2 teaspoon salt
- 1/2 teaspoon freshly ground pepper

Directions

Heat 2 teaspoons of the oil in a nonstick skillet over medium heat. Add the onions and saute until translucent and beginning to brown, about 4 minutes. Add the [garlic](#) and continue to cook for another 1 minute. Transfer the onion mixture to a medium bowl and allow to cool. Heat remaining 2 teaspoons of oil in the skillet and saute the mushrooms until they release all of their water, about 6 to 7 minutes. Remove from heat and cool completely. Spray an oval [baking dish](#) with cooking spray. Arrange the bread cubes in the dish. In a large bowl, beat the eggs, egg whites, [milk](#) and mustard until incorporated. Add mushrooms, onion-garlic mixture, broccoli, Parmesan and [mozzarella](#) cheeses, sun-dried tomatoes, thyme, and salt and pepper and stir to incorporate. Pour mixture over bread, making sure liquid saturates bread. Cover with [plastic wrap](#) and refrigerate overnight, or at least 8 hours. Preheat the oven to 350 degrees F. Remove the plastic wrap from strata and bake for 55 to 60 minutes, or until top forms a light brown [crust](#).

Sausage and Apple Breakfast Casserole

Ingredients

- 2 large Golden Delicious apples, peeled, chopped
- 2 tablespoons sugar
- 1 teaspoon ground [cinnamon](#)
- 8 eggs
- 3 cups milk
- 1 teaspoon [vanilla](#)
- 8 cups [French bread](#) cubes (3/4-inch pieces)
- 1 pkg. Jimmy Dean® Original Hearty Pork [Sausage](#) Crumbles
- 2 cups (8 ounces) shredded [cheddar](#) cheese, divided

Directions

1. Preheat oven to 325 degrees F. Toss apples with sugar and cinnamon; set aside.
2. Beat eggs, milk and vanilla in large bowl with wire whisk until well blended. Add bread cubes, sausage and 1 1/2 cups cheese; stir gently until evenly coated.
3. Spoon into lightly greased 13 x 9-inch [baking dish](#); top with remaining 1/2 cup cheese.
4. Bake 40-45 minutes or until knife inserted in center comes out clean. Let stand 10 minutes before cutting into 12 squares to serve.

Notes

Make-Ahead Maple Breakfast Casserole: Assemble casserole as directed. Refrigerate overnight. When ready to serve, uncover and bake 50 to 55 minutes or until knife inserted in center comes out clean.

Cheese Potato Casserole

Ingredients

2 lbs. Frozen diced or shredded hash brown potatoes
1 can cream of celery soup
1 can cream of chicken soup
½ cup melted margarine
1 cup sour cream
½ cup milk
2-3 cups shredded cheddar cheese

Directions

Mix and put into a 9x13 pan. Bake at 350 degrees for 1 hour

Topping

Crumb Topping:
Crushed corn flakes
¼ cup melted margarine
½ cup cheese
Mix and sprinkle on top for last 15 min. of baking

BAKED FRENCH TOAST CASSEROLE

Ingredients

1 loaf cinnamon-swirl bread
8 eggs
2 c. half-and-half
1 cup milk
2 Tbsp granulated sugar
1 tsp. vanilla
1/4 tsp. cinnamon
1/4 tsp. nutmeg
~ 1 c. blueberries (optional)
~ 3/4 c. coarsely chopped pecans

Directions

Slice bread into cubes, 1 inch in size. Add bread to a greased 9" x 13" baking dish, mixing in blueberries and pecans, if desired. In a large bowl, combine eggs with the remaining ingredients and whisk until well blended. Pour mixture over bread, making sure all are covered evenly with the milk-egg mixture. Cover and refrigerate overnight.

The next day, preheat oven to 350o. Bake casserole for 40 minutes, until puffed and lightly golden. Serve with maple syrup.