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Zippy Egg Casserole

This egg casserole has a little zip to it due to the pepperjack cheese! A big hit at church brunches
Prep Time: approx. 15 Minutes. Cook Time: approx. 1 Hour 10 Minutes.
Ready in: approx. 9 Hours 45 Minutes. Makes 12 servings.
Printed from **Allrecipes**, Submitted by **Susan Madsen**

1 pound pork sausage	8 eggs
1 (5.5 ounce) package seasoned croutons	1 pint half-and-half cream
1 1/2 cups shredded Cheddar cheese	1 1/2 cups milk
1 cup shredded Swiss cheese	1 1/2 teaspoons dry mustard
1 cup shredded pepperjack cheese	1 tablespoon minced onion
	salt and pepper to taste

Directions

- 1 Place sausage in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, crumble, and set aside.
- 2 In a lightly greased 9x13 inch baking dish, arrange the croutons in a single layer. Layer with Cheddar cheese, Swiss cheese, and pepperjack cheese. Top with the cooked sausage.
- 3 In a large bowl, beat together the eggs, half-and-half, milk, mustard, onion, salt, and pepper. Pour into the dish over the sausage. Cover, and refrigerate overnight.
- 4 The next morning, bake in an oven preheated to 350 degrees F (175 degrees C) for 45 to 60 minutes. Let sit for 20 minutes before serving.