

Sausage Scramble

18 servings

Ingredients

1 ½ pounds pork bulk sausage
18 eggs
2 cups milk
1 ½ teaspoons salt
3 cups shredded sharp Cheddar cheese (about 12 oz)
3 cups garlic-and-onion-flavored croutons
18 tomato slices

Directions

Heat oven to 325 degrees.

Cook and stir sausage over medium heat until light brown; drain.

Place sausage in greased baking dish, 13.5 x 8.75 x 1.75 inches.

Beat eggs, milk, and salt; stir in cheese.

Pour egg mixture on sausage.

Sprinkle with flavored croutons.

Bake uncovered until knife inserted in center comes out clean, 45 to 50 minutes.

Let stand 5 minutes before serving.

Garnish with tomato slices.