[](http://www.bing.com/search?q=Egg+and+Sausage+Souffle&filters=ufn%3a%22Egg+and+Sausage+Souffle%22+sid%3a%221f6b6a85-e71c-6a10-d681-0ab7f8a1ba88%22+segment%3a%22generic.carousel%22+secq%3a%22sausage+souffle%22+supwlcar%3a%221%22+tsource%3a%22dolphin%22+catesegtype%3a%22recipe%22+segtype%3a%22UmVjaXBl%22&FORM=SNAPCR) [](http://www.bing.com/search?q=Egg+and+Sausage+Souffle&filters=ufn%3a%22Egg+and+Sausage+Souffle%22+sid%3a%221f6b6a85-e71c-6a10-d681-0ab7f8a1ba88%22+segment%3a%22generic.carousel%22+secq%3a%22sausage+souffle%22+supwlcar%3a%221%22+tsource%3a%22dolphin%22+catesegtype%3a%22recipe%22+segtype%3a%22UmVjaXBl%22&FORM=SNAPCR)

# **Sausage Souffle**

**From the Kitchen of:** Grandma Young

**Servings:** 12 – 15 Pieces

**Prep Time:** Night Before **Bake Time:** 40-45 minutes **Bake Temp:** 350

**Ingredients:**

* 1 Lb pork sausage, cooked, crumbled and drained
* 6 slices bread, crust removed
* 3 Tbl butter
* 1 ½ C grated cheddar cheese
* 5 Eggs
* 2 C half & half
* 1 tsp salt
* 1 tsp dry mustard or Dijon

Butter bread. Cut into cubes and arrange in 9 x 13 baking dish. Sprinkle with sausage and top with shredded cheese. Beat remaining ingredients together and pour over sausage.

Chill overnight.

Bake uncovered for 40 – 45 minutes