

## **SALLY'S EGG SOUFFLE**

(80+)

10 lbs. bulk sausage  
2 1/2 gal. 2% milk  
8 loaves wheat bread  
6 lb. shredded Colby or other mild cheese

10 doz. eggs (lg. or x-lg.)  
8 loaves white bread  
4 T. dry mustard

Prepare the night before:

Grease 10 9X13 pans. (If using double pans, plan to bake longer in the morning.)

Brown sausage & drain off excess fat.

Trim crust (optional) and cut bread into 1 inch cubes.

Divide bread among baking pans (bread will settle when wet.) Layer sausage on bread.

Mix eggs, milk, & mustard. Pour over top. Top with cheese.

In the morning:

Bake at 350 degrees for 75-90 minutes.

Easy sausage option:

Place in double layer in a lightly greased electric roaster the night before. Add 2-3 cups of water or apple juice to keep moist. Set roasters to low for 6-8 hours.

Move to baking sheets in the morning & place in oven to brown (400 degrees for 8-10 minutes).