



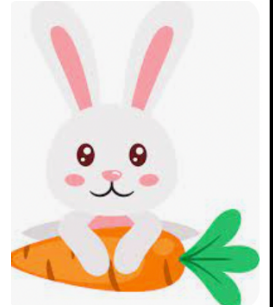
THE PENDULUM

MARCH 27-30, 2024



What's in the Box?

- **Bacon**
- **Breakfast Sausage**
- **Breakfast Steaks**
- **Eggs**



Easter Breakfast Box

Breakfast Casserole

Ingredients:

- 1 pound breakfast sausage
- 6 eggs
- 2 1/2 cups milk, divided
- 3/4 teaspoon dry mustard powder
- 1/2 teaspoon salt
- 8 slices bread, cubed
- 4 cups shredded Cheddar cheese
- 1 (10.5 ounce) can condensed cream of mushroom soup



Instructions:

Grease a 9x13-inch baking dish. Cook sausage in a large skillet over medium-high heat until evenly browned, crumbly, and no longer pink in the center. Drain and discard any excess grease. While the sausage is cooking, whisk eggs in a mixing bowl until smooth. Whisk in 2 cups milk, mustard powder, and salt until evenly blended. Spread bread cubes into the prepared dish; sprinkle sausage over top, then Cheddar cheese. Pour egg mixture over the entire dish. Cover and refrigerate, 8 hours to overnight. When ready to bake, preheat the oven to 300 degrees F (150 degrees C). Remove casserole from the refrigerator and uncover. Whisk condensed soup and remaining 1/2 cup milk together in a bowl; pour mixture over casserole. Bake in the preheated oven until firm and golden brown, about 1 1/2 hours.