



HOLIDAY RECIPE FROM  
Steve Brooks / President

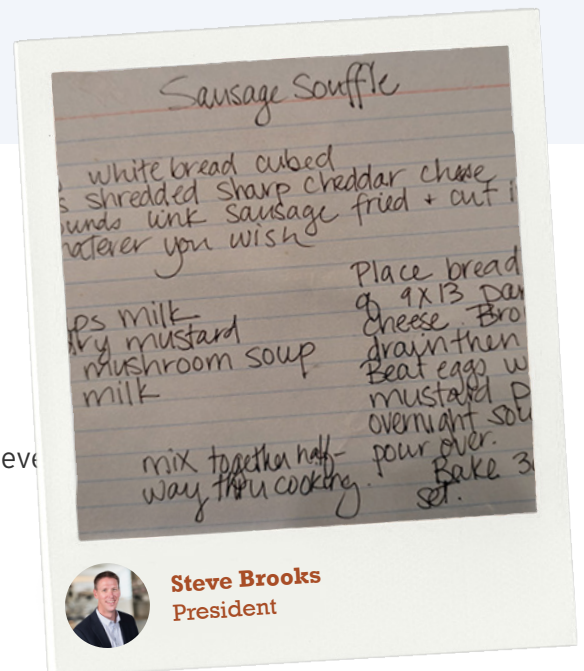
## Sausage Souffle

This sausage souffle is a simple Christmas morning tradition that has been going on in Jenny's family since her grandma was young. We had to rewrite it as her old handwritten version was soaked in the sink during cleanup one year! We do all the prep Christmas Eve and get it in the oven while the kids are opening presents and having fun. It's a simple and easy brunch treat! We always pair it with a couple dozen mini cinnamon rolls from Cinnabon!

Servings: 12

### → Ingredients

- 9 slices white bread, cubed
- 2 cups sharp cheddar cheese, shredded
- 1-1/2 lbs. link sausage, fried and cut in thirds, or whatever
- 4 eggs
- 2-1/4 cups milk
- 3/4 tsp dry mustard
- 1 can mushroom soup
- 1/2 cup milk



A string of various Christmas ornaments, including white, gold, silver, and black ones, is draped across the top left of the page.

## → Instructions

Prepare the base by arranging the bread slices evenly in the bottom of a 9x13-inch baking dish. Sprinkle the cheese evenly over the bread. Cook the sausage in a skillet over medium heat, brown the sausage until fully cooked. Drain any excess grease and spread the sausage evenly over the cheese layer (if using sausage links, cut into thirds). In a large bowl, whisk together the eggs, milk, and mustard until well combined. Pour the mixture evenly over the bread, cheese, and sausage.

Cover the dish and refrigerate overnight to allow the flavors to meld. Before baking, combine the condensed soup with 1/2 cup of milk in a small bowl. Stir until smooth, then pour it evenly over the souffle mixture.

Preheat the oven to 300°F (150°C). Bake the souffle uncovered for 1-1/2 hours, stirring gently halfway through the cooking time to ensure even baking. The souffle is done when it is set, and the top is golden.

Remove from the oven and let cool slightly before serving. Enjoy!