

Tahoe Brunch

A 1987 Tustin News article



- 6 cups french bread
- 2 tablespoons unsalted butter, softened to butter the bread
- 4 tablespoons unsalted butter, for cooking the mushrooms and onions
- 8 ounces fresh mushrooms, sliced (optional)
- 2 cups yellow onions, thinly sliced
- salt and pepper, to taste
- 1 pound Italian sausage, sweet (mild)
- 3 cups cheddar cheese, grated (or Provolone)
- 6 whole eggs, extra large
- 2 1/2 cups milk
- 1 tablespoon dijon mustard
- 1 teaspoon dry mustard
- 1 teaspoon nutmeg
- 2 tablespoons fresh parsley, chopped (or basil)
- 1 cup fresh tomatoes, chopped (remove some seeds if possible)
- 3/4 cup cheddar cheese, grated for topping (or Provolone)

Carolyn T's Blog - Tasting Spoons
<http://tastingspoons.com>

Servings: 10

Notes: don't use a really soft bread in this or it will just turn to mush.

1. Butter the bread with the softened butter, cut into cubes and set aside. In a 10-12 inch skillet, melt the 1/2 cup butter and brown the mushrooms and onions over medium heat for 5-8 minutes or until onions are golden. Season to taste with salt and pepper and set aside. Crumble the Italian sausage and cook until the meat is no longer pink.
2. In a greased 11 x 7-inch ceramic or Pyrex casserole, add all the bread cubes, top with the onion and mushrooms, sausage and cheese.
3. In a medium-sized bowl mix the eggs, milk, both mustards, nutmeg, with salt & pepper to taste (about 1 tsp salt and 1/8 tsp pepper). Pour over the sausage and cheese mixture, cover with plastic wrap and refrigerate overnight.
4. At least 30 minutes before baking, remove casserole from refrigerator. Bake uncovered in a preheated 350° oven for 45 minutes, then sprinkle top of casserole with fresh tomatoes and some additional cheese. Bake 15 more minutes until mixture is bubbly. Allow to sit for about 5 minutes before serving.

Per Serving (excluding unknown items): 885 Calories; 45g Fat (45.9% calories from fat); 37g Protein; 82g Carbohydrate; 5g Dietary Fiber; 233mg Cholesterol; 1556mg Sodium. Exchanges: 5 Grain(Starch); 3 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 7 Fat; 0 Other Carbohydrates.