

Christmas Sausage Custard

1 pound sausage links

1 1/2 cups shredded Swiss cheese

2 cups milk

3/4 teas. Salt

1/2 teas dry mustard

8 slices firm white bread, cubed

5 beaten eggs

1 cup heavy cream

1/4 teas pepper

The night before, cook and drain the sausages and cut them into bite sized pieces. (I have used bulk sausage that I have cooked and crumbled). Arrange the sausage and the bread cubes in the bottom of a buttered 2 quart baking dish. Sprinkle the cheese evenly over the top.

Combine the eggs, milk, cream and seasonings and pour over the bread and sausage. Cover and refrigerate overnight.

In the morning, remove the dish from the fridge and let come to room temperature. Bake, uncovered at 350 degrees until it has set and puffed and browned about 1 hour.