

## Next Day Italian Sausage Brunch

12 Slices white bread, crust removed  
1 Pound Italian sausage cut in 1/4 inch slices  
1/2 Pound fresh mushrooms, sliced  
1 medium onion, chopped  
1/4 Cup butter or margarine, melted  
4 Cup shredded Cheddar cheese  
5 Eggs, beaten  
2 1/4 Cup milk  
1 Tablespoon Dijon mustard  
1 Teaspoon dry mustard  
1 Teaspoon ground nutmeg  
1/2 Teaspoon salt  
1/4 Teaspoon pepper  
2 Tablespoon minced fresh parsley

Place 6 slices of bread in a lightly greased 13" x 9" baking dish. Set aside. Cook sausage, mushrooms, onion, and butter in a large skillet over medium heat until sausage is browned. Drain well. Spoon half of sausage mixture over bread and sprinkle with half of cheese. Layer remaining 6 slices of bread, sausage mixture and cheese. Combine eggs and next 6 ingredients. Pour over cheese. Cover and refrigerate 8 hours. Remove from refrigerator and let stand at room temperature for 30 minutes. Sprinkle with parsley. Bake uncovered at 350 degrees for 50 minutes.

Serves 8-10