



Breakfast Casserole – by Jan Evans

6-8 Hard Boiled eggs

2 Pkgs sausage links (cooked)

½ lb to 1 lb crispy bacon (I always do the pound because my family likes bacon!)

Gravy:

1 jar of Kraft Pimento Cheese spread (I usually find it by the chips and snacks area of the market near the Cheese Whiz)

About 1 to 1 ½ cups milk

Lawry's season salt to taste

Pepper

1 can Campbell's Cream of Mushroom Soup

To make the gravy, mix all the gravy ingredients in a bowl with a whisk. Gravy should be thin but not too runny. You'll need an amount to cover the sausage and eggs in the dish. If gravy looks thick, you can add more milk in small amounts at a time until you get the consistency you want.

Cut hard boiled eggs in half lengthwise and arrange in a 9 x 13 baking dish

Line the edges of the baking pan with cooked sausage links and arrange the remaining links in between eggs. This way there should be at least 1 or more sausage links with each serving

Pour prepared Gravy over the top. Season with Lawry's season salt and pepper. I always add grated parmesan cheese on top before baking. Pop in the oven at about 375 until hot and bubbly. I usually cover it with foil and then take the foil off and bake a little longer. **Spoon over toasted English muffins!!!!** Say Grace and enjoy!