

Gluten Free Bisquick Egg Casserole (From the Gluten Free Bisquick Website)

Ingredients

- 1 package (16 oz) bulk pork sausage
- 1 medium red bell pepper, chopped
- 1 medium onion, chopped
- 3 cups frozen hash brown potatoes
- 2 cups shredded Cheddar cheese (8 oz)
- 3/4 cup Bisquick™ Gluten Free mix
- 2 cups milk
- 1/4 teaspoon pepper
- 6 eggs

Directions

- 1 Heat oven to 400°F. Spray 13x9-inch (3-quart) glass baking dish with cooking spray. In 10-inch skillet, cook sausage, bell pepper and onion over medium heat, stirring occasionally, until sausage is no longer pink; drain. Mix sausage mixture, potatoes and 1 1/2 cups of the cheese in baking dish.
- 2 In medium bowl, stir Bisquick mix, milk, pepper and eggs until blended. Pour over sausage mixture in baking dish.
- 3 Bake 30 to 35 minutes or until knife inserted in center comes out clean. Sprinkle with remaining 1/2 cup cheese. Bake about 3 minutes longer or until cheese is melted. Let stand 5 minutes before serving.

Gluten Free Greek Egg Casserole from CDKitchen

- 12 large eggs, lightly beaten
- 1 package (10 ounce size) frozen chopped spinach, thawed and drained
- 1 package (8 ounce size) sliced fresh mushrooms
- 1 package (8 ounce size) feta cheese, crumbled
- 1 small onion, chopped
- 1/3 cup milk
- 1 teaspoon salt
- 1 teaspoon dried dill weed
- 1 teaspoon dried oregano
- 1/2 teaspoon pepper
- 1 1/2 cup shredded mozzarella cheese
- 2 tablespoons chopped fresh parsley

Directions

Preheat oven to 350 degrees F.

Combine first 10 ingredients in a large bowl and stir well. Pour into a greased 13x9-inch baking dish. Sprinkle with mozzarella cheese and parsley.

Bake for 30 to 32 minutes or until almost set. Let stand for 10 minutes before serving.

Recipes from Eileen Pens

BREAKFAST CASSEROLE (1)

- 6 c. French bread, cubed
- 1 lb. grated cheddar cheese
- 6 tbsp. melted butter
- 3 1/2 c. milk
- 8 beaten eggs
- 1 tsp. salt
- 6 drops Tabasco
- 1 tsp. dry mustard
- 1 lb. bacon, cooked and crumbled

Mix eggs, milk, salt, Tabasco, and mustard. Arrange layers of bread, cheese, bread, cheese in greased 9 x 13 pan. Pour egg mixture over this and dribble with melted butter. Crumble bacon on top. Cover and refrigerate overnight. Bake, uncovered, at 350 degrees for 1 hour

Breakfast Casserole (2)

- 7 slices white bread, crusts removed and cubed
- 2 cups (8 ounces) shredded cheddar cheese
- 6 eggs, lightly beaten
- 3 cups 2% milk
- 1 teaspoon ground mustard
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 6 bacon strips, cooked and crumbled

In a greased 11-in. x 7-in. baking dish, combine the bread cubes and cheese. In a large bowl, whisk the eggs, milk, mustard, salt and pepper; pour over bread and cheese. Sprinkle with bacon. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350° for 50-55 minutes or until a knife inserted near the center comes out clean. Let stand 10 minutes before serving. Yield: 6-8 servings.

Casserole 3

- eggs - 6 large
- milk - 2 cups
- salt - 1 tsp
- dry mustard - 1/2 tsp
- bread - 6 - 9 slices, cubed
- bacon - 12 slices, cooked and chopped
- cheddar cheese - 1 cup, grated Grease a 9" x 13" baking dish.

Mix together the eggs, milk, salt and dry mustard.

Spread the bread cubes in the bottom of the dish, sprinkle over the bacon and cheddar cheese. Pour the egg mixture over the top.

Cover with plastic wrap and refrigerate overnight, then bake at 350 F for 45 - 60 mins.

Cheesy Sausage Egg Bake

- 1 pound bulk pork sausage, cooked and drained*
- 1 ½ cups sliced fresh mushrooms (4 ounces)
- 8 medium green onions, sliced (1/2 cup)
- 2 medium tomatoes, seeded, chopped (1 1/2 cups)
- 2 cups shredded mozzarella cheese (8 ounces)
- 1 ¼ cups Original Bisquick™ mix
- 1 cup milk
- 1 ½ teaspoons salt
- 1 ½ teaspoons chopped fresh or 1/2 teaspoon dried oregano leaves
- ½ teaspoon pepper
- 12 eggs

- 1 Heat oven to 350°F. Grease rectangular baking dish, 13x9x2 inches. Layer sausage, mushrooms, onions, tomatoes and cheese in dish.

- 2 Stir remaining ingredients until blended. Pour over cheese.
- 3 Bake uncovered 30 to 35 minutes or until golden brown and set.

Recipes from Iris Robuck

Hash Brown Potato Casserole

- 1 (2 lb.) bag hash brown potatoes
- ½ cup onions, chopper
- 1 100z pkg cheddar cheese, grated
- 1 carton sour cream (2 cups)
- 1 can cream of chicken soup
- 1 tsp salt
- Pepper
- 1 stick melted margarine or butter

Mix all together; put in a greased casserole.

For topping, you can crush cornflakes mixed with 1 or 2 Tb melted margarine , or crushed potato chips (put on about half way through baking period).

Bake at 350 degrees for approximately one hour.

BREAKFAST CASSEROLE

- 1 lb. pork sausage or 8 slices of bacon, or 1lb. mini smoky links
- 1 tsp. salt
- 4 slices white bread –cubed
- 6 eggs
- 2 cups milk
- 1 tsp. dry mustard
- 1 cup grated cheddar cheese

Saute meat and drain. Beat eggs with milk, salt and mustard. Layer cubes, meat, and cheese in a 9 X 13 inch dish. Poor egg mixture on top. Refrigerate overnight covered. Bake uncovered at 350 degrees for 45 minutes.

Bacon and Cheese Casserole

Remove crust and butter both sides of 8 slices of bread. Put in bottom of greased 13 x 9 glass baking dish. Sprinkle 2 (8oz.) packages of shredded cheddar cheese over bread. Fry one il. Crisp bacon and crumble over cheese.

Mix:

- 1 dozen eggs
- 2 cups milk
- 1 tsp. dry mustard
- Dash oregano
- Salt & pepper

Poor over bread, cheese and bacon mixture.

Refrigerate overnight before baking.

Place in cold oven.

Bake at 350 degrees for 1 hour or until set.

Less bacon can be used- center cut bacon has less calories.

You can substitute sausage or ham for the bacon.

Cinnamon Toast Casserole

- 16 slices of bread cubed (Use Cinnamon swirl bread) this equals 10 cups
- 1 eight oz. cream cheese
- 8 large eggs
- 1 ½ cups milk
- 2/3 cup half and half
- ½ cup maple syrup
- ½ tsp. vanilla
- 2 tbs. powdered sugar

Spray 9 x 13 pan or grease

Place bread crumbs in pan.

Beat cream cheese, add one egg at a time, add milk, half and half, ½ cup syrup, vanilla and mix until smooth.

Poor over bread and refrigerate overnight.

Remove and let stand 30 minutes before baking.

Bake at 375 degrees for 50 minutes.

Cut into squares and serve with syrup.

Sprinkle with powdered sugar.