

CHRISTMAS MORNING WIFE SAVER

Contributed by Rosie and Rick

As Rick does a lot of cooking in our house, I'd prefer to call it a Christmas morning sanity saver, but whatever you call it the idea is great. Its something Noreen uses all the time for big Christmas crowds. All you have to do is pop it in the oven in the morning. If you can't make this the night before, then Denny Valenta will make you bacon and eggs on Christmas morning!

16 slices white bread, crusts removed
16 slices Canadian back bacon or ham
16 slices sharp cheddar cheese
6 eggs
½ tsp salt
½ tsp pepper
½- 1 tsp dry mustard
¼ cup minced onion
¼ cup green pepper, finely chopped
1-2 tsp Worcestershire sauce
3 cups whole milk
dash Tabasco sauce
¼ lb butter
Crushed cornflakes or Special K



In a 9"x 13" buttered glass baking dish, put 8 slices of bread.

Add pieces to cover dish entirely.

Cover bread with slices of back bacon, thinly sliced.

Lay slices of cheddar cheese on top of bacon and then cover with slices of bread to make it like a sandwich.

In a bowl, beat eggs, salt and pepper.

To the egg mixture add dry mustard onion and green pepper, Worcestershire sauce, milk and Tabasco.

Pour over sandwiches, cover and let stand in fridge overnight.

In morning, melt ¼ lb butter, pour over top.

Cover with special K or crushed cornflakes.

Bake uncovered, 1 hour at 350F.

Let sit for 10 minutes before serving.

Serve this with fresh cut up fruit and hot cinnamon rolls.

