

Sausage Fondue

Great Breakfast for a Special occasion-

Ingredients:

10 slices bread, cubed
1 pound pork sausage, fried and drained
2 cups cheddar cheese, grated
4 eggs
3/4 teaspoon dry mustard
2 1/2 cups milk
1 (10 3/4 ounce) can cream of celery soup
1/2 cup milk
1/2 teaspoon salt

Directions:

- 1 Alternate first 3 ingredients in layers in greased 9x13 pan.
2. Blend eggs, dry mustard and 2 1/2 cups milk.
- 3 Pour over mixture in pan.
- 4 Refrigerate overnight.
- 5 Mix milk and soup and pour over other mixture in pan.
- 6 Bake at 300 for 1 1/2 to 2 hours.