

Salvation Army Egg Casserole

1 – 9” x 11” disposable aluminum pan greased or sprayed with cooking spray.

Preheat oven to 375°.

2 C grated cheddar cheese

1 lb sausage or Italian sausage crumbled and browned (drain off liquid)
- or ¾ lb chopped ham

4 eggs

2 C milk

1 C Bisquick™ mix

¼ tsp pepper

Salt to taste (use less salt if you use ham)

1 Tbsp taco seasoning Paprika (Any other ingredient you might use in omelets will work as well.)

Place browned meat and cheese in greased, disposable pan. Combine eggs, milk, salt, pepper and Bisquick™ mix in blender; blend one minute on high. Pour this mixture over meat and cheese. Sprinkle with paprika.

Bake at 375° for 35-40 minutes or until casserole is firm in the middle.
After cooling, cover with aluminum foil and freeze. Note date and meat contents on cover with a permanent marker.

Return frozen casserole to St. Boniface on Saturday May 9 or Saturday May 16 from 9:00 a.m. to Noon. We will have the Salvation Army Canteen truck located on the NORTH side of church and we will come to your car and retrieve your casseroles.

Other Donations welcomed!

Hard boiled eggs, breakfast cereal and canisters of coffee are also appreciated. Please deliver eggs in egg carton. Mark for Salvation Army on carton and the date they were cooked.