

Mayfair Casserole

1 lb hot bulk pork sausage	½ tsp. dry mustard
1 lb mild bulk pork sausage	1 - 4oz. can diced green chilies, drained
2 boxes (5 oz) onion & garlic croutons	1 – 2oz jar diced pimento, drained
4 eggs	2 Cups shredded sharp Cheddar cheese
2 ½ cups milk	2 Cups shredded Velveta cheese
	1 can cream of mushroom soup

Brown sausage, crumble and drain. Spread in 9x13 pan. Layer croutons over sausage. Beat eggs, mustard and milk together, stir in green chilies and pimento. Pour over croutons. Sprinkle with cheeses. Chill, covered for 8 – 10 hours. Combine soup and ½ cup milk, mix well. Pour over cheese.

Bake 350° for 45 minutes.

Serves 10

Note: I found that the green chilies and pimento are more evenly distributed if you do not mix them into the milk/egg mixture. Sprinkle over croutons, then pour milk/egg mix over croutons.

Note 2: At the rally, one pan served about 16 a small serving.

Enjoy!