

Children, adults love make-ahead casserole

Although spring has finally sprung, the greenest grass in town is still the shredded cellophane that will soon line Easter baskets.

Have you ever wondered who invented that awful stuff? My guess is that it was probably someone connected to the vacuum cleaner industry who cleverly knew that it would help pick up business.

In addition to Easter and Passover, which happen to fall concurrently this year, spring is always a time for many celebrations.

Mother's Day, Father's Day, bridal showers and graduation parties all offer wonderful opportunities for friends and families to assemble for brunch.

BUT, AS much fun as it is to break bread together, none of us wants to break our back doing it. That's why this week's Winner Dinner, Make-Ahead Sausage and Egg Casserole, is sure to become a favorite.

It is easy to assemble, must be made ahead, can be frozen, and is delicious and filling.

Submitted by Pat Canfield of Garden City, this is one meal that children as well as adults always seem to love. Canfield likes to serve this casserole with freshly made bran muffins, applesauce and orange juice.

THE PARENTS of four grown children and part of a close-knit family, the Canfields are looking forward to having an Easter egg hunt for their six grandchildren.

Although Canfield's husband has recently retired, she continues to work part time as a baby sitter.

In her spare time, she teaches quilting and crafts, belongs to two quilting guilds and is the coordinator of her church's parish quilt, which will be raffled off in September.

In addition to all this, Canfield and her husband enjoy square dancing, golf and camping. Their busy and fulfilling lives are enriched by the many varied activities in which they are involved.

Thank you, Pat Canfield, for sharing your tasty and timely recipes with us. The quilted star design on the apron you made for the accompanying picture proclaims you for what you are — our star Winner Dinner Winner of the week.



family-tested winner dinner

Betsy Brethen



ART EMANUELE/staff photographer

Pat Canfield of Garden City shows her Make-Ahead Sausage and Egg Casserole that is great to serve for spring celebrations.

Submit your recipes to be considered for publication in this column or elsewhere, to: Winner Dinner, P.O. Box 3503, Birmingham 48012. All submissions become the property of the publisher. Each week's winner receives an apron with the words Winner Dinner Winner on it.

Recipes are printed the same size so that you may clip and save them in a three-ring binder. Use a paper punch to make holes in the clipping, or paste the clipping on a blank sheet of three-ring notebook paper. Another option is to simply file the clippings in a folder with pockets that will hold them.

Observer & Eccentric

Winner Dinner

Menu

MAKE-AHEAD SAUSAGE AND EGG CASSEROLE

BRAN MUFFINS

APPLESAUCE

ORANGE JUICE

Recipes

MAKE-AHEAD SAUSAGE AND EGG CASSEROLE

This tasty dish must be made a day in advance and refrigerated, can be frozen. It serves 8.

1 pound regular pork or turkey sausage
6 eggs
2 cups milk
6 slices white bread, cubed
1 teaspoon salt, optional
1 teaspoon dry mustard
1 cup packed, grated cheddar cheese

Lightly brown and crumble pork sausage. Drain and cool. In a bowl, beat eggs. Add milk, salt, mustard, cubed bread and stir. Add cheese and sausage. Pour into a glass dish, 9-by-13-inches or 1 1/2 quarts. Refrigerate overnight. Place in oven uncovered and bake for 50 minutes at 350 degrees. Let stand a few minutes before serving.

If you would like to freeze this casserole, assemble and place in the freezer until the day you will be serving it. Thaw and bake according to the above directions.

BRAN MUFFINS

This is a recipe for a master mix that keeps up to five weeks in your refrigerator. From now on, you and your family can have fresh, home-baked bran muffins every morning. This is a tastier recipe than the one on the cereal box.

15 ounces Post Raisin Bran cereal
5 cups flour
3 cups sugar
5 teaspoons baking soda
1 teaspoon salt, optional
1 quart buttermilk
4 eggs
1 cup oil

Mix all the ingredients together. Spray muffin tins with a non-stick spray and fill half full with the batter. Bake at 400 degrees for 15 minutes.

Obviously, this recipe makes a lot of muffins and they can be made ahead and frozen. That's what is so wonderful about it. Or, store the extra batter in a covered plastic container in the refrigerator and date it. It will keep for five weeks.

Shopping List

1 pound regular pork or turkey sausage
10 eggs
white bread
1 cup grated cheddar cheese
15-ounce box of Post Raisin Bran cereal
5 cups flour
3 cups sugar
baking soda
milk
1 quart buttermilk
vegetable oil
dry mustard
salt
applesauce
orange juice

Notes

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