

Crockpot Breakfast Casserole by Wanda Wendt (makes 6 servings)

8 slices bread (with or without crusts) cut or torn in small pieces - I normally use the crusts to save time.

4 eggs

1 cup evaporated milk - Since evaporated milk is normally a 12 oz. can, I often use the whole can and reduce the 1 cup of milk mentioned next to 1/2 half cup. I have also successfully used 2 cups skim milk for the recipe if I didn't have a can of evaporated milk available.

1 cup milk (I use skim.)

2 cups cheese of your choice. I have used several different cheeses successfully: cheddar, colby, Mexican blend, colby/cheddar blend, colby/Monterey jack blend, cheddar/Monterey jack blend.

1 cup of diced ham (You can use cooked bacon or sausage, if you prefer.) At the campout I did not add any meat since we served the sausage separately.

Green peppers to taste (optional)

Onions to taste (optional)

Small can mushrooms, drained (optional)

1 Tablespoon parsley flakes.

1. Lightly grease a 4 quart crockpot. Note: You can make 1 1/4 batches in a 4 quart crockpot, 1 1/2 batches in a 5 quart crockpot, a double batch in 6 quart crockpot, and 2 1/2 batches in a 7 quart crockpot.
2. Layer half of the bread, meat, peppers, onions, mushrooms and cheese. Repeat layers.
3. Whisk eggs. Add milk and parsley flakes to eggs. Stir well.
4. Pour over the layered bread mixture.
5. Cook for 4-5 hours on low. When making multiple batches in one crockpot, increase the time on low or cook on 4-5 hours on high. If it appears that casserole will be done before needed, you can always turn temperature down to low or warm.