

Taste of Home



# Night Before Casserole

★★★★☆

*My family has a big farm appetite. To be extra-sure I don't get caught short at breakfast-time I make this casserole as a backup the evening before. It could have been a meal in itself! It comes out of the oven light and puffy, but there's enough egg, cheese and meat to be hearty.*

—Marion Kirst, Troy, Michigan

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**TOTAL TIME:** Prep: 10 min. Bake: 1 hour

**YIELD:** 12 servings.

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## Ingredients

12 slices white bread, crusts removed

6 to 8 tablespoons butter, softened

6 slices deluxe American cheese

6 slices boiled or baked ham

Prepared mustard

4 large eggs, beaten

3 cups whole milk

Chopped fresh parsley

### MUSHROOM SAUCE:

1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted

1/3 cup whole milk

Dash Worcestershire sauce

## Directions

1. Spread bread with butter. Place six slices in a greased 13x9-in. baking dish. Top each bread slice with a slice of cheese and ham. Brush with mustard. Place the remaining bread slices, buttered side up, over mustard. Beat eggs and milk; pour over all. Cover and refrigerate overnight.

2. Remove from the refrigerator 30 minutes before baking. Bake at 325° for 50-60 minutes or until a knife comes out clean. Let stand 5 minutes before serving. Meanwhile, heat sauce ingredients and keep warm. Serve with the mushroom sauce; garnish with parsley.

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