

## Bacon, Croutons, and Cheese Casserole

Serves 6 to 8

### Ingredients:

Olive-oil cooking spray  
1 pound thick sliced bacon  
1/4 cup butter, melted  
3 large croutons  
2 cups grated Cheddar cheese  
1 red bell pepper, diced  
6 eggs  
1 1/2 cups Half and half  
1 Tablespoon prepared mustard  
1 teaspoon kosher salt  
1/2 freshly ground pepper



### Procedure:

1. Spray an 8x11 rectangular or 2.5 quart oval baking dish with cooking spray.
2. Cook the bacon in a large skillet over medium heat, stirring occasionally, until it is crisp. Drain, crumble and set aside.
3. Place croutons in the bottom of the dish, and drizzle with melted butter. Sprinkle with grated Cheddar cheese and red bell pepper.
4. In a medium bowl, whisk together eggs, half and half, mustard, salt, and pepper. Pour over the croutons and cheese, and sprinkle with crumbled bacon.
5. Cover baking dish with oven proof lid or foil and refrigerate overnight.
6. Preheat oven to 350 degrees.
7. Remove baking dish from refrigerator and let stand 30 minutes.
8. Transfer uncovered baking dish to oven and bake for 30 minutes.
9. Uncover and continue baking about 30 minutes more or until the eggs are firm and the top is slightly golden.

Recipe was modified from original source: allrecipes

<http://allrecipes.com/recipe/51960/charleston-breakfast-casserole/>

## Bacon, Croutons, and Cheese Casserole

Serves 6 to 8

### Ingredients:

Olive-oil cooking spray  
1/2 pound thick sliced bacon  
2 tablespoons butter, melted  
1 1/2 large croutons  
1 cup grated Cheddar cheese  
1/2 red bell pepper, diced  
3 eggs  
3/4 cups half and half  
1/2 Tablespoon prepared mustard  
1/2 teaspoon kosher salt  
1/4 freshly ground pepper



### Procedure:

1. Spray a 7x7 square or 1.5 quart oval baking dish with cooking spray.
2. Cook the bacon in a large skillet over medium heat, stirring occasionally, until it is crisp. Drain, crumble and set aside.
3. Place croutons in the bottom of the dish, and drizzle with melted butter. Sprinkle with grated Cheddar cheese and red bell pepper.
4. In a medium bowl, whisk together eggs, half and half, mustard, salt, and pepper. Pour over the croutons and cheese, and sprinkle with crumbled bacon.
5. Cover baking dish with oven proof lid or foil and refrigerate overnight.
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