



SECRET RECIPES

Lisa Cohen's Brunch Casserole

You have had this delicious brunch casserole after Yom Kippur Services at the break-fast and at our Newcomer/New Member Brunches. Now you can enjoy this at home when you have overnight guests or just yourselves!

BRUNCH CASSEROLE

- 8 slices bread, cubed (Lisa usually uses a French Bread loaf and uses enough to generously cover the bottom of the dish)
- 1 cup shredded cheddar cheese
- 1 cup shredded Monterey jack cheese
- 10 eggs
- 2 cups milk
- 2 tsp dry mustard
- 2 tsp dill
- 1 tsp sugar
- 1 tsp baking powder
- ½ tsp pepper
- Salt
- Add chopped veggies as desired: onion, green/red/orange peppers, mushrooms, broccoli, etc.

Spread cubed bread in greased 9x12 pan. Cover with cheese and spread the veggies over the cheese. Beat eggs until light and fluffy and add remaining ingredients. Pour over bread and refrigerate overnight.

Bake 350 degrees for 50 minutes.