

ST. VINCENT HOTEL BAKED BREAKFAST CASSEROLES – INSTRUCTIONS

EVERY FIRST SATURDAY OF THE MONTH WE NEED ONLY **36** BREAKFAST CASSEROLES TO SERVE AT THE MEN'S FACILITY. A MASS ANNOUNCEMENT WILL BE MADE THE **PREVIOUS WEEKEND** AS A REMINDER AND ALUMINUM PANS, ALONG WITH A LIST OF OTHER NEEDED ITEMS, ARE AVAILABLE FOR PICKUP IN THE GATHERING SPACE AT THAT TIME. SEE THE RECIPE TO "MAKE AND BAKE" BREAKFAST CASSEROLES BELOW (PANS ARE COUNTED).

BRING THE **BAKED** CASSEROLE TO ST. FRANCIS OF ASSISI KITCHEN AND PLACE IN THE STAINLESS STEEL REFRIGERATOR OPPOSITE THE SINK.

THE CASSEROLES NEED TO BE IN THE REFRIGERATOR BY FRIDAY PRIOR TO THE FIRST SATURDAY OF THE MONTH. THE ST. VINCENT HOTEL BREAKFAST TEAM LEAVES AT 4:30 am ON SATURDAY MORNING.

BASIC RECIPE

- 8 SLICES OF BREAD (CUBED)
- 1 POUND OF SAUSAGE (COOKED) OR (DICED HAM IS ANOTHER OPTION)
- 2 CUPS OF SHREDDED CHEDDAR CHEESE
- 8 EGGS, WELL BEATEN
- 1 CUP OF MILK
- 3 TBSP OF MELTED BUTTER
- 1 TSP OF SALT
- ¼ TSP DRY MUSTARD (OPTIONAL)

SPRAY PAN WITH PAM OR CRISCO. PLACE CUBED BREAD ON THE BOTTOM OF PAN. SPRINKLE SAUSAGE AND CHEESE ON BREAD. COMBINE OTHER INGREDIENTS AND POUR OVER. BAKE IN 325 DEGREE OVEN FOR 30-35 MINUTES, OR UNTIL KNIFE INSERTED IN CENTER COMES OUT CLEAN.

ANYONE WHO WOULD LIKE TO HELP SERVE BREAKFAST AT ST. VINCENT – PLEASE CONTACT MIKE MANZO AT (937) 689-2570.

THANK YOU FOR HELP AND GENEROSITY!