

Scrambled Egg Casserole

From the kitchen of Kathleen Watts

Ingredients:

18 eggs
¼ cup milk
Salt and pepper to taste
1 large ham steak cut into small pieces
1 can cream of mushroom soup
8 ounces sautéed mushrooms (I use a can of mushroom pieces)
4 ounces grated cheddar cheese

Instructions:

1. Scramble eggs, milk, salt and pepper until soft and moist.
2. In greased 9x13 dish, layer eggs, ham, soup and mushrooms several times, ending with mushrooms. Top with cheese.
3. Cover tightly with foil.
4. Bake at 300 degrees for one hour. Remove foil for last 10 minutes.
5. Let casserole rest 5 minutes before serving.

Serves 6-8 people

NOTE: Can be prepared 1 to 2 days ahead. Return to room temperature before baking.

