### GOOD MORNING CASSEROLE

- 1 16-ounce package pork-sausage meat
- 1 8-ounce loaf Italian or French bread
- 3 cups milk
- 8 large eggs
- 1 8-ounce package sliced Swiss or American cheese

#### ABOUT 50 MINUTES BEFORE SERVING:\*

- 1. In 10-inch skillet over mediumhigh heat, cook sausage until well browned, stirring frequently.
- 2. Meanwhile, preheat oven to 350°F. Slice bread into ½-inchthick diagonal slices. Line bottom of nonstick or greased 13" by 9" baking dish with bread, overlapping slices if necessary. With slotted spoon, spoon cooked sausage on top of bread in baking dish, reserving ½ cup sausage to use for garnish.
- \*Or, to do ahead, the night before, prepare casserole as above, but do not bake; cover and refrigerate unbaked casserole. About 50 minutes before serving, preheat oven and bake about 40 minutes or until knife inserted in center comes out clean.

3. In bowl, with wire whisk or fork, beat milk and eggs until well mixed. Pour egg mixture over sausage and bread. Top with Swiss cheese. With pancake turner, press bread down so it absorbs egg mixture. Sprinkle reserved sausage over top of casserole. Bake 30 to 35 minutes until knife inserted in center comes out clean. Makes 8 servings.

Each serving: About 420 calories, 25 g fat, 274 mg cholesterol, 715 mg sodium.

## CORNED-BEEF-HASH OMELET

- salad oil
- ½ 24-ounce package frozen hash-brown-potato nuggets with onion and peppers
- ¼ pound deli corned beef, in one piece, diced
- 6 large eggs
- ½ teaspoon salt

#### ABOUT 30 MINUTES BEFORE SERVING:

1. In 10-inch skillet over mediumhigh heat, in 3 tablespoons hot salad oil, cook frozen hash-brown-potato continued on page 204



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