

Easy Morning Strata

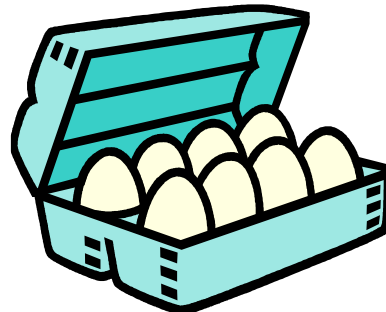
1 lb Bob Evans Farms Original Recipe Roll Sausage
8 eggs
10 slices bread, cut into cubes (about 10 cups)
3 Cups milk
2 Cups (8 oz) shredded Cheddar Cheese
2 Cups (8 oz) sliced fresh mushrooms
1 (10 oz) package frozen cut asparagus, thawed & drained
2 tablespoons butter or margarine, melted
2 tablespoons all-purpose flour
1 tablespoon dry mustard
2 teaspoons dried basil leaves
1 teaspoon salt



Crumble sausage into large skillet. Cook over medium heat until browned, stirring occasionally. Drain off any drippings. Whisk eggs in large bowl. Add sausage and remaining ingredients; mix well. Spoon into greased 13 X 9 inch baking dish. Cover; refrigerate 8 hours or overnight. Preheat oven to 350 degrees. Bake 60 - 70 minutes or until knife inserted near center comes out clean. Let stand 5 minutes before cutting into squares; serve hot. Refrigerate leftovers. Makes 10 to 12 servings.

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