

# Ham & Cheese Breakfast Casserole



Serves 6

2c milk	1/4c cayenne pepper	2 large apples, diced
1/2c green onion, chopped	8oz French bread, cut into 1" cubes	1/2c Canadian bacon, diced very small
6 eggs	3/4c ham, diced	butter, to coat baking dish
1T Dijon mustard	3/4c Swiss cheese, shredded	

Combine milk, green onions, eggs, Dijon mustard and cayenne in a large bowl, stirring with a whisk.

Add bread cubes, apples, 1/2 of the Swiss cheese and Canadian bacon. Stir well to combine. Pour into 13" x 9" baking pan coated with butter. Top with remaining Swiss cheese. Cover and chill at least 8 hours or overnight.

Preheat oven to 350. Bake 35~40 minutes. Serve with Grand Marnier Coffee.

## Prepare Ahead Tip

Combine ingredients of casserole the night before. Refrigerate overnight and pop in the oven when you're sipping Grand Marnier and coffee.