

Cheesy Goetta Breakfast Casserole



Make this on Saturday night, pop it in the refrigerator overnight and bake it for Sunday breakfast

Serves 8

1/2 pound goetta, crumbled	8c day~old sourdough bread, cut into 1" cubes	2c cheddar cheese, grated
1/2c yellow onions, diced	2c milk	salt and pepper
1/4c red bell pepper, diced	1c fat~free half and half	2 pinches cayenne pepper
1/3c green onion, sliced	8 large eggs, beaten	3/4c sour cream
1/3c dry white wine	2c pepper jack cheese, grated	1/2c Parmesan cheese, grated

Heat sauté pan over medium~high heat and cook goetta until brown and fat is rendered. Add yellow onions, red bell pepper and green onion and sauté until soft ~ about 3 minutes. Add white wine and reduce slightly, stirring, about 1 minute over high heat. Remove from heat.

Place bread in large casserole dish. Whisk milk, half and half and eggs together. Add grated cheeses, salt and pepper and cayenne. Whisk again thoroughly. Sprinkle goetta mixture over bread, top with egg mixture. Cover with foil and refrigerate overnight.

Remove casserole from refrigerator and allow to sit at room temperature 30 minutes while oven is preheating. Preheat oven to 325. Cover casserole with foil and bake 1 hour. Uncover and bake for 15 minutes. Remove casserole from oven, increase temperature to 375. Spread sour cream evenly over top of casserole and top with grated Parmesan cheese. Bake 15 minutes or until casserole is browned on top.

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