



Overnight Casseroles

The holiday season is upon us. We concentrate on the big meals – for lunch and dinner. Sometimes, we forget about overnight guests or family brunches. At our house, I am all about dishes that taste good and are easy to prepare. If it can't be made in advance, an easy dish to throw together is welcome, too.

Today I have some breakfast or brunch dishes that are delicious and easy to prepare. I hope they will come in handy during the holiday season and you will give them a try. Thanks for reading.

MAKE AHEAD BREAKFAST CASSEROLE

- 2 ½ cups seasoned croutons
 - 1 lb. spicy pork sausage
 - 4 eggs
 - 2 ½ cups milk
 - 1 can Cream of Mushroom Soup
 - 1 (10 oz.) pkg. frozen chopped spinach, thawed, drained and squeezed dry
 - 1 (5 oz.) can mushrooms, drained and chopped
 - 1 cup chopped cheddar cheese
 - 1 cup shredded Monterey Jack cheese
 - ¼ tsp. dry mustard
- Spread croutons on the bottom of a greased 9 x 13 inch baking dish. Brown and crumble sausage in a skillet and drain well; spread over croutons. In a large bowl, whisk together eggs and milk until well blended; stir in soup, spinach, mushroom, cheeses, and mustard. Pour over crouton and sausage mixture; cover and refrigerate overnight.

To bake: preheat oven to 350 degrees and bake for about 1 hour or until set and lightly browned on top (Check after about 50 minutes).

CHEESY BAKED EGGS

- 1 Tbsp. butter, melted
 - 12 eggs, beaten
 - 1 pound shredded Pepper-jack cheese
 - 1 (16 oz.) container cottage cheese
 - ½ cup plain flour
 - 1 tsp. salt
- Preheat oven to 350 degrees; grease a 9 x 13 inch baking dish with melted butter. Whisk together the eggs, Pepper-jack cheese, cottage cheese, flour and salt in a large bowl; pour mixture into the prepared dish. Bake for about 1 hour or until eggs are completely set.

OVERNIGHT ASPARAGUS MUSHROOM STRATA

- 2 tsp. butter
 - 1 ¾ cups sliced mushrooms
 - 5 English muffins, split and toasted (with additional butter)
 - 2 cups shredded Monterey-Jack cheese
 - 1 pound fresh asparagus, trimmed and cut into 1-inch pieces
 - ½ cup chopped red bell pepper
 - ½ onion, chopped
 - 8 eggs
 - 2 cups milk
 - 1 tsp. salt
 - 1 tsp. dry mustard
 - ¼ tsp. black pepper
- Melt the butter in a skillet and cook the mushrooms until they begin to brown and most of the liquid has evaporated.

rated; set aside. Grease a 9 x 13 inch baking dish, and arrange 8 muffin halves, cut sides up, in the bottom of the dish. Stuff the remaining halves into the spaces between the halves. Spread 1 cup of the cheese on top, and distribute the asparagus, mushrooms, red pepper, and onions on top of the cheese. Whisk together eggs, milk, salt, dry mustard, and black pepper in a bowl, and pour the mixture on top of the vegetables. Cover and refrigerate overnight. To Prepare: remove casserole from refrigerator about 30 minutes before baking, spread the remaining cup of cheese on top and bake at 350 degrees for about 45 minutes or until a knife inserted near the edge comes out clean. Let stand for about 10-15 minutes before cutting into squares.

EGG and SAUSAGE CASSEROLE

- 1 lb. pork sausage
 - 1 (8 oz.) pkg. refrigerated Crescent roll dough
 - 8 eggs, beaten
 - 2 cups shredded Mozzarella cheese
 - 2 cups shredded Cheddar cheese
 - 1 tsp. dried oregano
- Brown sausage in a skillet, drain and set aside. Preheat oven to 325 degrees; lightly grease a 9 x 13 inch baking dish. Line the bottom of the baking dish with Crescent roll dough, and sprinkle with sausage. In a mixing bowl, mix eggs and cheeses; season with oregano and pour over sausage and Crescent rolls. Bake for 25 – 30 minutes in the preheated oven, or until a knife inserted in the center comes out clean.

OVERNIGHT EGGNOG FRENCH TOAST

- 1 cup brown sugar
 - ½ cup butter
 - 2 Tbsp. light corn syrup
 - 1 loaf French bread, cut into 1-inch slices
 - 8 eggs
 - 2 cups eggnog
- Lightly grease a 9 x 13 inch dish. Heat the brown sugar,

butter and corn syrup in a saucepan over medium heat until it begins to boil; remove and pour into prepared dish. Place the bread slices atop the brown sugar mixture. Whisk eggs and eggnog together in a bowl and pour over the bread slices.

Cover with foil and refrigerate 8 hours or overnight. To Prepare: Remove the casserole from the refrigerator and bake, with foil on, in a preheated 325 degree oven for 35 minutes. Increase the heat to 375 degrees, remove the foil and continue to bake

– about 8 – 10 minutes more, or until top begins to brown. *Lee Ann Fleming is a Holmes County native, food columnist and has garnered fame for her recipes featured in the film, *The Help*. Fleming can be reached at lafkitchen@hughes.net.

William Dean Jr. Elementary first graders create story book pumpkins



Viv Wentzel and Brenda White's 1st grade class at William Dean Jr. Elementary created pumpkins from story book characters. Pictured above are Logan Rule, Destiny Williams, Karter Brock, Layla Brooks, Isaiah Powell, Keyona March, Aubrey Russell, Kourtlyn Meeks, Damarion Gibson, Kayden Jetts. Not pictured is Tayviona Ellington.



Karey Johnson and Constance Triplett's 1st grade class at William Dean Jr. Elementary created pumpkins from story book characters. Pictured above are, front row: Brycen Brown, Armarrri Figgers, Zyleh Washington, Aubrey Adams, Benjamin Kirklin, Hezekiah Wash, Javian Powell, Terrence Gordon; back row: D'Angelo Cunningham, Kenwan Nix, Kayden Thomas, Tyliyah Greer, Syllas Green, Dontavion Simpson.



Jamesha Johnson and Kintorichia Givens's 1st grade class at William Dean Jr. Elementary created pumpkins from story book characters. Pictured above are, front row: Donnell Hobson, Bryson Hill, Adam Smith, Jr., and Clayanna Olive; back row: Nakyndal Johnson, Radarion Jefferson and Miracle Crawford.

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Please include all pertinent details, dates, location, name of the event or occasion, all associated people, organizations or groups, reason for event or occasion and **NAMES OF ALL PEOPLE PICTURED IN ANY PHOTOGRAPH.**

We look forward to hearing from you!

-Holmes County Herald Staff