

Great Holiday Make-Ahead Breakfast Favorites

by Leslie Sausage

Tired of cold cereal or cheese toast for your holiday breakfast?
Do you starve yourself on holiday mornings waiting on the "big" meal?
Try some of these favorite make-ahead casseroles for your next holiday breakfast!

Some of them are sweet and some are savory. Enjoy!

► **Make-Ahead: French Toast Bundt Pan Breakfast**

This is a cross between coffee cake and cinnamon rolls!

12 (very cold) unbaked dinner rolls	2 T sugar
2 eggs	1/2 T ground cinnamon
1/3 C liquid hazelnut coffee creamer	1/2 T vanilla extract
1/4 C pancake syrup or honey	1/2 tsp ground nutmeg
3 T butter, melted	1/4 tsp ground ginger

Buy frozen rolls or make the rolls yourself; but this works best if the dough is still very chilled from the refrigerator before the dough starts rising.

Cut rolls in fourths. Combine the other ingredients in a bowl. Dip rolls in mixture and place in Bundt pan which has been sprayed with non-stick spray. Pour remaining mixture over rolls.

For make-ahead, cover with plastic wrap and refrigerate at this time.

When ready to prepare, loosen cover and let rise at room temperature until rolls rise to the top of the pan.

Bake at 350°F for 35 minutes. Invert onto a serving platter. Drizzle with syrup and powdered sugar. Slice and serve with additional syrup.

▶ **Easy: French Toast Casserole**

Everything can be mixed the night before and then poured over the French bread in the morning before baking.

1 loaf French bread	1/3 C sugar
6 eggs	2 tsp vanilla extract
3 C milk	

Spray a 9x13 pan with non-stick spray. Tear up the bread and place it in the pan. Combine the remaining ingredients together. Pour them over the bread. Bake at 375°F for 45 minutes. Dust with powdered sugar. Serve with syrup.

▶ **Make-Ahead: Crockpot Breakfast Apple Cobbler**

4 medium apples, peeled and sliced	2 T butter, melted
1/4 C honey	2 C granola cereal
1 tsp ground cinnamon	

Place apples in slow cooker and mix in remaining ingredients. Cover and cook on low 7-9 hours (overnight) or on high 2-3 hours. Serve with milk.

▶ **Make Ahead: Farmer's Breakfast Casserole**

24 oz frozen shredded hash browns	1/2 C green onions, sliced
3/4 C Monterey jack cheese, shredded	4 eggs, beaten
3/4 C Cheddar cheese, shredded	12 oz evaporated milk, canned
1/3 C mild salsa	1/4 tsp black pepper
1 C ham, or Canadian-style bacon, diced	1/8 tsp salt

Make Ahead (day before): Grease a 2-quart square-baking dish. Spread the potatoes evenly in the bottom of the dish. Sprinkle with cheeses, ham, salsa and green onions. Combine the eggs, milk, pepper, and salt and pour over the potato mixture in dish. Cover and refrigerate. To serve, bake, uncovered at 350°F for 40 to 45 or until knife inserted in center comes out clean. Let stand 5 minutes before serving. Optional, add extra shredded cheese to the top during the last 15 minutes of baking. Serves 6

Leslie Sausage is the editor of Heart4Home.net website. For more creative, practical and fun ideas for your home visit the site www.heart4home.net

The following recipes were generously shared by a friendly group of women in reply to my request for some new breakfast casserole recipes.

▶ **Blueberry Stuffed French Toast**

This is one of my most favorite breakfast casseroles!
Enjoy! MeLissa

12 slices French bread, cut in 1-inch
cubes (or the whole loaf)
2 (8-oz) package cream cheese,
chilled and cut in 1-inch cubes (or
light cream cheese)

1 C fresh blueberries, rinsed and
drained (if frozen, thaw, rinse and
drain)
12 large eggs
1/3 C maple syrup
2 C milk

Grease a 9x13-inch baking pan. Place half of the bread cubes evenly in prepared pan. Scatter cream cheese cubes over bread and sprinkle with 1 cup of blueberries. Arrange remaining bread cubes over blueberries. In a large bowl, combine eggs, syrup, and milk and whisk to blend. Pour evenly over reserved bread mixture. Cover with foil and chill over night.

Bake immediately or make ahead for the next day. If making ahead, allow it to come to room temperature before baking. Preheat oven to 350°F. Bake, covered with foil, in the middle of the oven for about 30 minutes. Remove foil and continue baking an additional 30 minutes, or until puffed and golden brown. Source: Colorado Collage - a cookbook from the Jr. League of Denver

Blueberry Syrup

1 C sugar
2 T cornstarch
1 C water

1 C fresh blueberries, rinsed and
drained (if frozen; then thaw, rinse
and drain)
1 T unsalted butter

In small saucepan, combine sugar, cornstarch and water over medium-high heat. Cook, stirring occasionally (about 5 minutes) or until thickened. Stir in 1 cup blueberries and simmer, stirring occasionally (about 10 minutes) or until most berries burst. Add butter and stir until melted. (May be prepared up to 1 day in advance. Chill and reheat gently.) Transfer to serving bowl. Place French Toast on individual serving plates and top with Blueberry syrup.

▶ **Egg Bagel Bake**

1 lb bacon, diced (or ham)	2 tsp chopped fresh parsley
3 plain or flavored bagels (herb and garlic or cheese)	2 tsp dry mustard
1 C shredded sharp Cheddar cheese	1 tsp salt
12 eggs, beaten	1/4 tsp pepper
2 C milk	1/2 C grated Parmesan cheese

Place the bacon in a large, deep skillet. Cook over medium-high heat until evenly brown. Drain, and set aside. Cut each bagel into 1/2 inch cubes. Arrange half the cubes in the bottom of a lightly greased 9x13-inch baking dish. Cover with the bacon, followed by the Cheddar cheese. Top with remaining bagel cubes. In a medium bowl, whisk together the eggs, milk, parsley, dry mustard, salt and pepper. Pour the egg mixture over the bagel layers. Cover, and refrigerate 8 hours or overnight. Preheat oven to 400°F. Uncover the chilled bagel dish, and bake in the preheated oven 30 to 45 minutes, or until eggs are firm. Sprinkle with Parmesan cheese, and serve warm.

▶ **Florentine Brunch Casserole**

12-16 slices firm white sandwich bread	1 red bell pepper, diced
3 T butter, melted	4 oz deli baked ham, diced
1 can condensed cream of celery soup	10 eggs
1/3 C milk	1 C shredded cheddar cheese
1/4 tsp black pepper	1 bag fresh spinach leaves (washed and stemmed) about 6 cups
1/3 C finely chopped onions	

Preheat oven to 375°F. Cut crust off bread; then cube crusts and place on the bottom of the pan. Arrange bread slices in an overlapping pattern against sides of 9x13-pan. Lightly brush butter over bread slices. Bake 15-20 minutes. Meanwhile, whisk soup, milk, and black pepper until smooth. Pour remaining butter in skillet over medium heat; add onion and bell pepper. Cook 5 minutes or until vegetables are tender; stir in ham. Whisk eggs and add to skillet. Cook over medium-high heat, stirring occasionally, until eggs are set but still moist. Stir in soup mixture; cook 1 minute or until hot. Grate cheese then gently stir 3/4 cup of the cheese into egg mixture; fold in spinach, half at a time. Cook about 2 minutes, stirring gently until spinach is wilted. Spoon egg mixture into center of baker, mounding slightly in center. Top with remaining 1/4 cup cheese. Serve immediately.

▶ **Jodi's Son's Tex-Mex Breakfast**

Pat a roll of breakfast sausage into a 9x13 pan; top with shredded potatoes; whisk together eggs, a tiny bit of water, taco seasoning, peppers and onions and pour on top of potatoes; mix plain breadcrumbs with cilantro and cover egg mixture; top liberally with shredded cheese; bake at about 375°F until cheese is bubbly and sausage is cooked. (about 35 minutes) It is very easy and very yummy....

▶ **Maggie's Breakfast Casserole**

1 lb. pork sausage	1 tsp dry mustard
6 eggs	3 slices white bread cubed
2 C milk	1 C grated cheddar cheese
1 tsp salt	

Sauté sausage until brown and drain well. In a bowl beat eggs, add milk, salt and dry mustard. Mix well. In a 9x13-pan place the cubed bread, layer the sausage and cheese on top. Pour egg mixture over all. Cover and refrigerate overnight. In morning, bake at 350°F for 45 minutes. Serves 8

▶ **Maggie's French Toast Casserole**

8 slices white bread	3/4 tsp salt
8 eggs	1 T vanilla extract
3 C milk	2 T butter, cut in small pieces
4 tsp sugar	

Grease a 9x13-baking dish with butter. Arrange bread in one layer on bottom of pan. Beat eggs, milk, sugar, salt and vanilla together. Pour over bread. Cover pan refrigerate overnight. Uncover and dot with butter pieces. Bake 350°F for 45 to 50 minutes (until puffy and brown) remove from oven let stand 5 minutes before serving. Serve with syrup Yield 8 servings.

► **Make-Ahead Eggs Benedict**

4 English Muffins, split
16 bacon slices
water

8 large eggs

Sauce:

1/4 C butter or margarine
1/4 C all-purpose flour
1 tsp paprika
1/4 tsp pepper

1/8 tsp ground nutmeg
2 C milk
2 C grated Swiss cheese
1/2 C white wine (or alcohol-free)

Topping:

1 T butter or margarine and 1/2 C crushed corn flakes

Arrange muffin halves, cut side up, in greased 9x13-pan. Fry bacon until crisp. Blot on paper towel. Put 2 slices on each muffin half. Heat water in large saucepan until it simmers. Carefully break in eggs to poach until just set. Transfer and center on each egg on bacon using slotted spoon. Sauce: Melt butter in pan. Mix in flour, paprika, pepper and nutmeg. Stir in milk until it boils and thickens. Add cheese and wine. Stir until cheese melts. Spoon sauce over eggs. Topping: Melt butter in small saucepan. Stir in cornflakes. Sprinkle over top of sauce. Cover and chill overnight. In the morning, remove cover. Bake in 375°F oven for 20 to 25 minutes until heated through. Makes 8 servings.

► **Mizroady's Breakfast Burritos**

The breakfast burritos are great for making ahead. We have breakfast at our church every Sunday before Sunday school and we all take turns fixing it. These are a hit and can be made the night before. I make them like our local Mexican restaurant.

Combine:

1 lb. browned ground sausage

3 or 4 dozen eggs scrambled

1 lb. frozen potato chunks, baked in the oven until done or fried and drained.

After combining the above ingredients, stir in 16 oz. shredded cheese.

Warm tortillas and put about a serving spoon size in each one. I use the 7-inch flour.

Fold one side up and then roll the tortilla up tightly. I buy the pop up foil squares at the dollar shop. This will make about 30 or more. You can add more eggs and still have a lot of "goody" in each one. I refrigerate them and then reheat them for about 20 - 25 minutes in a 350°F oven. Have salsa and chopped cilantro available at serving time.

Quiche in a Bag

1 C meat, cooked (for quiche) any meat diced or browned and crumbled	1/4 C onion, diced
3/4 C vegetable (for quiche) raw, blanched; thawed frozen; or canned, drained	2 C milk
1 C cheddar cheese, shredded	4 eggs
	1/8 tsp Tabasco sauce
	1/2 C flour
	2 tsp baking powder

Assembly Directions: Combine meat, vegetable, cheese and onion. Place this mixture in a labeled one-gallon freezer bag. With a mixer or blender, combine the milk, eggs, Tabasco sauce, flour and baking powder. Pour into the bag with the meat/vegetable mixture.

Freezing Directions: Seal, label and freeze.

Serving Directions: Thaw completely. Shake bag well and pour into spray-treated or greased deep-dish pie plate or quiche pan. Sprinkle with paprika if desired. Bake at 350°F for 30 to 45 minutes, until lightly browned on top and well set in the center. Cool about 5 minutes before serving. Serves 6

Comments: This is one of those dishes that you can get on the table when you haven't even looked in the freezer until 5:30 p.m. Just thaw the bag in the microwave, pour in a dish, and pop it in the oven. *For a vegetarian meal, just leave out the meat and increase the veggies by one cup for each recipe.

ReBecca's Easy Breakfast Casserole

Easy, easy recipe! I'm a dump in the pan sort of gal... go to your nearest grocer and pick up some hash browns that have all the peppers and onions in them. Then find the cubed ham in the meat section. Grab you a pack of eggs and get home. Throw all of it into your lightly buttered casserole pan, sprinkle some salt, pepper, and garlic (sometimes I spice it up with chipotle sauce as well) and bake it the morning you need it.