

CRAZY EGGS

From Anne Dykeman

10 slices white bread cut in 1" pieces
1 cup chopped ham or 1 lb. cooked sausage.

1 $\frac{3}{4}$ cups of milk
3 Tbls. flour
1 stick of butter or margarine
1 cup of grated sharp cheddar cheese

8 eggs, beaten
1 tsp. salt
 $\frac{1}{2}$ tsp. pepper
1 Tbls. parsley

Spread bread pieces on bottom of 8 x 10 pyrex baking dish. Sprinkle chopped ham or cooked sausage over bread.

Mix melted butter and flour in sauce pan then add milk and cheese. Simmer until cheese is melted and sauce is smooth, stirring often. Pour over bread and ham.

Beat eggs, parsley, salt and pepper. Pour over cheese mixture. DO NOT STIR!

Place in refrigerator OVERNIGHT UNCOVERED.

Bake for 1 hour at 350 degrees. Let sit for 5 minutes before cutting. Serves 8 - 10 people.