

Breakfast

Overnight Bacon Souffle

Makes 6-8 servings

Prep time: 20 minutes

Allergy Alert: gluten, dairy, eggs

Ingredients

4 cups cubed white bread or torn French bread

1/3 tsp. onion powder

2 cups shredded cheddar cheese

Pinch of ground pepper

10 eggs, lightly beaten

1/2 lb cooked bacon, crumbled

3 cups milk

1/2 cup sliced mushrooms

1 tsp. brown mustard

1/2 cup chopped, peeled tomato

1 tsp. salt

Slow Cooker Instructions

Ready for testing and writing

Dutch Oven Instructions

Cooking time: 1 hour

Ideal Dutch Oven size: 12"

Coals: 10 Bottom and 12 Top (~350 degrees)

1. Line Dutch oven with aluminum foil or generously grease oven.
2. Cover floor of Dutch Oven with bread cubes
3. Cover bread with cheese.
4. In 2-gallon zip lock bag beat/shake together eggs, milk, mustard, salt, pepper and onion powder.
5. Pour evenly over cheese and bread.
6. Cover with cooked bacon, mushrooms, and tomato.
7. Cover and chill in cooler overnight.
8. Remove from cooler upon rising so Dutch oven can warm for 30-40 minutes.
9. Light coals and cook.