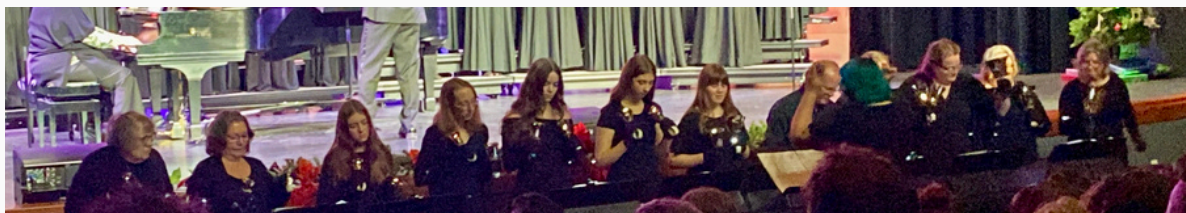


## LINK TO HANDBELL CHOIR PERFORMANCE

Congratulations once again to our Handbell Choir, under the direction of Lydia Linendoll, who performed a song with the Port Washington High School Concert Choir at their Holiday Concert on December 19. You may [click here](#) to view the recording (the song is at 1:06). “Have a happy time” listening!



## BREAKFAST CASSEROLE RECIPE

Recipe from Jennifer Dimmer (a variation of [Easy Breakfast Casserole](#) from Simple Recipes)

For the breakfast casserole base:

*12 eggs*

*2 to 3 cups grated cheddar cheese*

*6 slices day-old bread, cut into ¾-inch to 1-inch-wide cubes*

*2 cups milk*

*Salt, to taste*

*Pepper, to taste*

Optional additions:

*½ cup sliced green pepper*

*½ cup chopped broccoli, cooked or raw (raw will turn out crunchier)*

*½ cup sliced mushrooms*

*¼ cup sliced green onions*

*1 cup cubed ham and/or cooked Italian sausage*

*3 slices cooked bacon, chopped*

Instructions:

-Preheat the oven to 350 degrees

-Make the casserole base: beat the eggs in a large bowl. Mix in the milk and cheese.

-Add the bread and carefully stir until all pieces of bread are moistened (don't over mix or the bread may disintegrate). Add salt and pepper to taste.

-Add the additions: if you have a lot of additions, you might need a couple more eggs to make sure that everything is at least touching some egg mixture. Just whisk in 2 tablespoons of milk for every beaten egg you add.

-Butter a 9x13 casserole dish. Pour the mixture into the casserole dish. (At this point, you can bake right away or transfer the casserole to the fridge and bake it the next day.)

-Bake in a 350 degree oven for 50 minutes to an hour, until the top is browned and the center springs back when touched.

-Remove from oven and let cool for 10 minutes before serving. Cut into slices and enjoy!



*The egg bake was one of many delicious dishes that was served at our brunch in January. The recipe was requested, so we thought to share it! Ham and green peppers were added.*