**Salvation Army Egg Casserole**

1 – 9” x 11” disposable aluminum pan greased or sprayed with cooking spray.

Preheat oven to 375°.

2 C grated cheddar cheese

1 lb sausage or Italian sausage crumbled and browned (drain off liquid) - or ¾ lb chopped ham

4 eggs

2 C milk

1 C BisquickTM mix

¼ tsp pepper

Salt to taste (use less salt if you use ham)

1 Tbsp taco seasoning Paprika (Any other ingredient you might use in omelets will work as well.)

Place browned meat and cheese in greased, disposable 13” x 9” foil pan. Combine eggs, milk, salt, pepper and BisquickTM mix in blender; blend one minute on high. Pour this mixture over meat and cheese. Sprinkle with paprika.

Bake at 375° for 35-40 minutes or until casserole is firm in the middle.

After cooling, cover with aluminum foil and freeze. Note date made and meat contents on foil cover - with a permanent marker.

**Return frozen casserole to St. Boniface when you come to Mass the weekends of May 10-11 or May 17-18; from 4:45-5:00 p.m. on Saturdays or from 8:15 a.m. to Noon on Sundays.**

***(The Salvation Army Canteen truck will be parked on the S. side of church on Sunday 5/18 so you can see it).***

**Other Donations welcomed!**

**Hard boiled eggs, individually sized breakfast cereal and canisters of coffee are also appreciated. Please deliver eggs in egg carton, marked on carton and with the date they were cooked.**