

Twenty Four Hour Omelet

1 1 Loaf Egg Bread - with Crust Cut Off (doesn't have to be sliced)
8 Eggs
3/4 Lb. Cheddar Cheese- Grated
8 Oz. Cream Cheese
2 Cups Milk
Butter
1/2 teaspoon Dry Mustard
1/2 teaspoon Salt
1 Tablespoon Chives

Tear Bread in chunks - place evenly in well buttered casserole dish.

Sprinkle with Cheddar Cheese and Cream Cheese

Beat together eggs, milk, Salt, Mustard, Pepper and Chives.

Pour over bread and cheeses. Refrigerate, covered, overnight.

Bake covered at 325 degrees F. for 1 hour or until egg mixture is set.

(Uncover last ten minutes.)

Enjoy.....

Dori Whitesell - 8-19-97