

## 12 Hour Omelet (Angela Collins)

8 slices French or sourdough bread

Butter

1 lb. cheddar cheese, grated

1 c. chopped onion (or less, if preferred)

1 c. sliced mushrooms (or less, if preferred)

1 lb. bacon, cooked and chopped

1 lb. sausage, cooked and crumbled

1 lb. cooked ham, cubed (optional)

8 eggs

3 c. milk

$\frac{3}{4}$  t. salt

$\frac{3}{4}$  t. dry mustard

$\frac{3}{4}$  t. chili powder

Spray 9x13 pan. Butter one side of bread, then cut into 1 inch squares and spread over bottom of pan. Sprinkle cheese over bread. Top with onions and mushrooms. Top with bacon, sausage, and ham. In a bowl mix eggs, milk, salt, mustard and chili powder. Pour egg mixture over all ingredients in pan, cover and refrigerate overnight. In the morning, bake at 350° for one hour.