Herb Salmon Bake

- 2 c. herbed croutons
- 2 c. (1 1lb. can) salmon, drained and flaked
- 2 c. (½ lb.) grated cheddar cheese
- 4 eggs
- 2 c. milk
- ½ t. worcestershire sauce
- ½ t. dry mustard
- 1 t. salt

Preheat oven to °350. Place 1 c. croutons in a greased 1 ½ qt. Casserole dish. Sprinkle with 1 c.

salmon and 1 c. cheese. Repeat, using remaining croutons, salmon, and cheese. Beat eggs slightly, stir in milk, worcestershire sauce and seasonings. Pour over contents of baking dish. Bake for 1 hour. Makes 6 servings.