

Sausage Strata

6 slices bread
1 lb. bulk pork sausage
1 t. prepared mustard
1 c. (¼ lb.) shredded Swiss cheese
3 eggs, slightly beaten
1 ¼ c. milk
¾ c. light cream
½ t. salt
dash pepper
dash nutmeg
1 t. worcestershire sauce

Preheat oven to °350. Trim crusts from bread, fit bread in bottom of 6 greased individual casserole dishes or 10" x 6" baking dish. Brown sausage; drain of all excess fat. Stir in mustard. Spoon sausage evenly over bread; sprinkle with cheese. Combine remaining ingredients; pour over cheese. Bake for 25 to 35 minutes or until puffed and set. Trim with fluffs of parsley. Serve immediately. Makes 6 servings.