

SIMPLE HAM'N'EGGS BRUNCH CASSEROLE

Serves 6 to 8

8 slices of bread (average size)
2 cups grated cheese (or 8-oz. pkg.)
2 cups small cubes cooked ham (or 8-oz. pkg.)
3 large eggs
2 teaspoons mustard
2 cups milk
Allspice (or curry powder or paprika)
Foil, if needed (See Step #10)

1. Grease a 9 x 13 pan.
2. Get a large bowl. Tear the bread into pieces about 1/2" to 1" and place them in the bowl.
3. Add the grated cheese and ham cubes to the bowl and use a large spoon to fold (stir lightly with an up-and-down circular motion) until well mixed.
4. Crack the eggs into a medium bowl.
5. Add the mustard and beat with a hand beater or whisk until the eggs are a little foamy.
6. Add the milk to the eggs and mustard and beat until well combined.
7. Drizzle the egg mixture all over the bread mixture. Fold until well mixed. (If there is not quite enough liquid to soak the bread, drizzle a little milk and fold again.)
8. Spoon the mixture, as evenly as possible, into the 9 x 13 pan. (If there is some liquid left over in the bowl, you may either discard it or tear enough extra chunks of bread to soak it up. Then add it to the 9 x 13 pan.) Gently move bread mixture, as needed, to even it out.
9. Sprinkle lightly with allspice (or curry powder or paprika).
10. Bake at 350 degrees for 30 to 45 minutes, until puffy and stiff. (Lay foil on top, if it begins to get too brown.)

NOTE:

This may be prepared for the oven the night before and refrigerated. Take it out of the refrigerator about half an hour to an hour before baking. Being colder will change the way it bakes.

To reheat leftovers in the microwave, sprinkle or spray a little water on top to keep it from getting too dry. Then heat on medium heat for about 2 minutes.

EASY FRUIT SALAD

Serves 6 to 8

3 medium to large firm bananas
20-oz. can pineapple tidbits
2 cups red or black grapes (or blueberries or sliced strawberries)

1. Slice the bananas into a medium bowl.
2. Add the pineapple tidbits and their juice. Stir lightly, covering the bananas with the juice to prevent them from browning.
3. If using large grapes, or you have a toddler who could choke on grapes, cut the grapes in half. You may wish to use 2 cups of blueberries or hulled and sliced strawberries instead. Add the grapes, blueberries, or strawberries to the other fruit and stir lightly.
4. When serving, use a slotted spoon.