

Country Sausage, Cheddar and Apple Bake

2 tbsp butter, melted
6 slices soft white bread, crusts removed
12 oz. bulk hot sausage
5-6 fresh thyme sprigs or 1 tsp dried thyme
1 medium-sized apple, peeled, cored and thinly sliced
3 cups pre-shredded sharp Cheddar cheese
6 large eggs
2 cups milk

Preheat oven to 400. Brush the melted butter on the bread slices and place them side by side in a 13x9 glass baking dish. Cook the sausage in a skillet over med. heat until browned and crumbled. Drain sausage on paper towels. Sprinkle sausage evenly over the bread slices. Scatter the thyme and apple over the sausage. Sprinkle the cheese to cover the top of mixture. Whisk together the eggs and milk in a bowl and pour this mixture on top of the cheese. Bake the casserole until it is puffy and golden brown, 25-28 minutes. Serve at once. 8-10