

## Overnight Bacon Brunch Casserole Recipe

### Introduction

The Overnight Bacon Brunch Casserole is a delightful dish that's perfect for serving a crowd. Packed with crispy bacon, sharp cheddar cheese, and softened cubes of bread, this casserole is the epitome of comfort food. What's more, its overnight preparation makes it incredibly convenient for busy mornings, gatherings, or special occasions like Christmas morning or Easter brunch. This article will guide you through every detail of making this delicious casserole, from the ingredients you need to the exact steps you should follow.

### Detailed Ingredients

This recipe calls for simple, easily available ingredients. Here's a detailed list of everything you'll need to make this savory casserole:

- 1 pound bacon
- 1 large onion, chopped
- 1 green bell pepper, chopped
- 10 cups cubed day-old bread
- 2 cups shredded Cheddar cheese
- 6 large eggs
- 3 cups milk
- 1/2 teaspoon ground mustard
- 1/4 teaspoon salt

- 1/4 teaspoon black pepper

## Prep Time, Cook Time, Total Time, Yield

**Prep Time:** 25 minutes

**Cook Time:** 55 minutes

**Total Time:** 1 hour 20 minutes (Plus overnight refrigeration)

**Yield:** 12 servings

## Detailed Directions and Instructions

Following these directions will ensure your casserole comes out perfectly every time:

1. Preheat your oven to 350°F (175°C).
2. In a large skillet, cook the bacon over medium heat until it's evenly browned. Transfer cooked bacon to a paper towel-lined plate to drain, and crumble once cool.
3. In the same skillet, sauté the chopped onion and green bell pepper in the bacon drippings until they are tender. This should take about 5 minutes.
4. Grease a 9×13 inch baking dish. Spread half of the cubed bread in the bottom of the dish. Layer with half of the crumbled bacon, followed by half of the sautéed onion and bell pepper, and then half of the shredded Cheddar cheese. Repeat these layers with the remaining ingredients.
5. In a large bowl, whisk together the eggs, milk, ground mustard, salt, and black pepper. Pour this mixture evenly over the bread and layered ingredients in the baking dish.
6. Cover the dish with aluminum foil and refrigerate overnight, allowing the flavors to meld and the bread to soak up the egg mixture.
7. The following morning, remove the casserole from the refrigerator and let

it stand at room temperature for about 30 minutes while you preheat your oven to 350°F (175°C).

8. Bake the casserole in the preheated oven for 35-45 minutes, or until the top is golden brown and a knife inserted into the center comes out clean. Serve warm and enjoy!

## Notes

Here are some additional notes to ensure your Overnight Bacon Brunch Casserole turns out perfectly:

- It's essential to use day-old bread as it absorbs the egg mixture more effectively. If you only have fresh bread, you can dry it out by leaving it uncovered on a baking sheet for a few hours or toasting it lightly.
- Feel free to experiment with different types of cheese or add extra vegetables like chopped tomatoes or spinach for added flavor and nutrition.
- For a spicier version, consider adding a chopped jalapeno or a dash of hot sauce to the egg mixture.

## Cook Techniques

Mastering these cooking techniques will maximize the flavor and texture of your casserole:

- **Layering:** Proper layering ensures an even distribution of ingredients and flavors. Pay attention to spreading the ingredients evenly with each layer.
- **Bacon Cooking:** For perfectly crisp bacon, keep