Quick and Easy Christmas Quiche

Brent's mom always makes this delicious quiche for our Christmas morning breakfast. It's easy to pull together the night before and then pop in the oven while you're opening presents Christmas morning.

Ingredients:

- 12 Slices of bread with crust removed, cubed
- 1 Stick of Butter
- 6 Six S Dairy Free Range Eggs, lightly whipped
- 2 cups Six S Dairy Raw Milk
- 1 lb Six S Dairy Breakfast Sausage Browned
- 1/2 lb Shredded Cheddar Cheese
- 1 tsp Salt
- 1 -2 cups of Your Favorite Diced Veggies (onions, mushrooms, peppers, ect)

Steps:

- Combine all ingredients in a large bowl and mix well
- Transfer ingredients to a 9 x 13 baking dish
- Cover and refrigerate overnight.
- Bake at 350* for 50-60 minutes until set and edges are starting to brown.
- Enjoy!!