



# PETE'S EARLY RISER

*The holidays are all about gathering with the people you love, and nothing brings everyone to the table like a warm, comforting dish. We're excited to share Pete's Early Riser Brunch Bake – a cozy mix of egg casserole and bread pudding straight from CEO Pete Minich's own holiday table. It's rich, simple to make, and perfect for any festive brunch.*

*From our table to yours – enjoy.*



PREP TIME  
30 MIN



COOK TIME  
45 MIN



SERVES  
10 PEOPLE

## INGREDIENTS

Baguettes - loaves	1.5
Heavy Cream	1 cup
Whole Milk	1 quart
Large Eggs	18
Shredded White Cheddar	½ lb
Salt	to taste
Black Pepper	to taste
Your Choice of:	
<ul style="list-style-type: none"><li>• Chopped Bacon</li><li>• Caramelized Onions</li><li>• Mushrooms, button</li><li>• Red Peppers</li><li>• Baby Spinach</li><li>• Grape Tomatoes</li></ul>	

## INSTRUCTIONS

1. Whisk eggs, milk, cream, salt & pepper together.
2. Grease a large casserole dish.
3. Cut baguettes lengthwise into quarters, then across into bite size pieces and put in the large casserole dish.
4. Mix half the cheese into the bread. (If there are other items to mix in do the same)
5. Pour in the egg mixture.
6. Top with remaining toppings and cheese.
7. Cover and refrigerate overnight.
8. Bake uncovered at 350 degrees for 45 minutes.
9. Let casserole rest for 10 minutes before serving.

Notes:

Mix and match the toppings that we suggest to make your own twist on this holiday classic!