

## Christmas Morning Wife Savers

Serves 8



### Ingredients

- 16 slices of bread
- 16 slices of bacon
- 16 slices of cheese
- 6 eggs
- ½ tsp of salt, pepper
- ½ tsp dry mustard
- ¼ Onion
- ¼ Green pepper
- 1 tsp of Worcestershire sauce
- 3 cups of milk
- Crushed corn flakes

### Directions

- ℥Ⓢ Fry bacon in a pan on medium-high heat until crisp
- ℥Ⓢ Make sandwiches out of bacon, cheese and bread
- ℥Ⓢ Place sandwiches in a 9x13 pan
- ℥Ⓢ Beat the eggs with milk, salt, pepper and ground mustard and add onions
- ℥Ⓢ Pour over sandwiches cover with plastic wrap
- ℥Ⓢ Place in fridge and let sit over night
- ℥Ⓢ In morning preheat oven to 350°
- ℥Ⓢ Remove plastic wrap
- ℥Ⓢ Melt butter and add to cornflakes
- ℥Ⓢ Put on top of sandwiches (wife savers)
- ℥Ⓢ Place in oven for 1 hour
- ℥Ⓢ Let sit for 10 minutes before saving



### Nutrients (approximately)

548 Calories per serving,  
Fat 32.3g, Saturated Fat 16.8g, Cholesterol 241.1mg, Sodium 1,063mg  
Carbohydrates 30.8g, Fiber 2g, Sugars 8.2g, Protein 33.2g

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