DISTRICT 5 4-H FOOD SHOW
RECIPE SUBMISSION PAPERWORK

CONTESTANT NAME: Ava Fritze					
CATEGORY *Please check one*	☐ Appetizer	X Main Dish	☐ Side Dishes	☐ Healthy Desserts	
COUNTY	Anderson				
AGE DIVISION	^ Junior	☐ Intermediate	☐ Senior		

Name of Recipe: Eggs Portuguese		
Prep Time: 10 minutes	**Cook Time:** 45 minutes	**Cost:** $9.95

Type Recipe Here:

Ava Fritze
Eggs Portuguese

Ingredients:

8 slices white bread, cubed with crusts removed
1 1/2 lb. sausage, sliced and cut into quarters
1 can mushroom soup
3/4 lb. grated Cheddar Cheese
4 eggs
2 1/2 cup milk
3/4 Tbsp. Dijon mustard

Directions

In 13x9 inch glass casserole dish that has been greased, layer cubed bread and a layer of grated cheese. Brown sausage in frying pan. When done, layer sausage over bread and cheese. (This part may be done the night before and refrigerated.) Prepare egg mixture by beating eggs and adding mild and mustard. Pour over casserole and bake in 350 degree oven for 45 minutes or until cheese is melted and casserole is hearted through.

By submitting the recipe, the contestant releases the recipe for use by Texas 4-H Youth Development and Texas A&M AgriLife Extension.

Revised July 2020