**SERVE Breakfast**

The Sudley Mission Committee plans to continue the monthly breakfast at the SERVE Homeless Shelter in Manassas in 2014. Since the increase of space at the SERVE shelter to 9, we increased the total number of egg casseroles delivered there to six. Three people making two casseroles each seems to provide the most food with the most reasonable amount of effort for the volunteers from Sudley Church.

The casseroles are delivered to the shelter on 10056 Dean Drive in Manassas at 10:00 a.m. the second Saturday of every month. The recipe is below for your convenience. You may fill out a check request form (found in the church office) if you would like to be reimbursed for your expenses.

If you are able to help in this way, know that you provide more than food to these who have found themselves homeless (often after an injury or illness, a divorce or losing a job) and strive to get back on their feet. It is a means of support and encouragement for them from Sudley Church.

SERVE Souffle’

Line bottom of two small (9x13x3 deep) disposable foil casserole pans with buttered bread (buttered side down) OR one package of frozen hash brown potatoes divided between the two casseroles.

36 Eggs

4 cu. Milk (can substitute vegetable broth for some)

1 lb. Cheddar cheese or 2 packages (one for each)

1 lb. ground turkey sausage

1 t. salt

2 t. pepper

Mix eggs and liquid/s together with whisk or mixes. Spread cheese over bread or potatoes, splitting it between the two casseroles. Saute and crumble turkey sausage and spread over the cheese in one of the pans. Pour egg mixture over all, splitting between the two pans. Cover with tin foil and marinate overnight in refrigerator.

Next morning, push the cheese or sausage back down into the egg. Bake at 350 degrees for 45 minutes to 1 ½ hour, (30-45 minutes if it is a convection oven) or until not jiggly in center.

Recover with foil and wrap in newspaper or towels. Transport on cookie trays or the like. \*Short cut: spray with cooking oil spray.