



Ham And Cheese Croissant Bake

3 large croissants
1 (8 ounce) package chopped cooked ham slices
1 (5 ounce) package shredded Swiss cheese
6 large eggs
1 cup half and half
1 tablespoon dry mustard
2 tablespoons honey
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon ground nutmeg

1. Cut croissants in half lengthwise, and cut each half into 5 pieces. Place croissant pieces on the bottom of a lightly greased 10 inch deep-dish pie pan. Top with ham slices and cheese.
2. Break eggs into a clean large bowl. Beat until frothy. **Be sure to wash your hands after handling the raw eggs.**
3. Add half and half, dry mustard, honey, salt, pepper, and nutmeg to the eggs and continue beating until well mixed.
4. Pour the egg mixture into the pie pan. Using the back of a wooden spoon, press down on the croissants to submerge.
5. Cover the pie dish tightly with aluminum foil. **Place it on the bottom shelf of the refrigerator** and chill for 8 to 24 hours.
6. Preheat the oven to 325°F. Bake the egg dish, covered, in the preheated oven for 35 minutes. After 35 minutes remove the foil and **insert a cooking thermometer into the center of the egg dish. Continue baking until the internal temperature reaches 160°F (about 25 minutes).**



Additional Food Safety Notes Related To This Recipe

- Always store eggs in their original container on the bottom shelf of the refrigerator, away from fresh produce, ready-to-eat foods, and cooked foods (leftovers). Clean any egg spills in your refrigerator with warm, soapy water. Dry with a clean paper towel.
- Discard any eggs that have a broken or cracked shell.
- Clean and sanitize the cutting board before and after each use.
- Wash hands correctly after beating eggs.
 - Moisten hands with warm water and apply soap.
 - Rub hands together for 20 seconds. Don't forget to use a soft brush to clean your nails and nail beds.
 - Rinse hands and dry with a clean towel.
- Keep food out of the "Danger Zone".
 - Raw eggs should not be out of the refrigerator for longer than 2 hours.
 - You have 1 hour to put any leftovers into the refrigerator.
- When storing egg and ham croissant leftovers, divide into small portions and place into a clean airtight storage container. Label the container with the name and the date and place in the refrigerator.
- When reheating leftover egg and ham croissant casserole be sure to use a cooking thermometer. It needs to reach a temperature of 165°F before eating to be safe.

Recipe Source

<http://www.myrecipes.com/recipe/ham-and-cheese-croissant-casserole-10000001932539/>