

Breakfast Lasagna II

1 pound bacon - cooked and crumbled

12 lasagna noodles - cooked

12 hard-boiled eggs - sliced

3 and 1/2 cups milk

1 cups shredded mozzarella cheese

1 cups shredded medium cheddar cheese

1/3 cup grated parmesan cheese

1/3 cup flour

1 medium onion - chopped

2 Tablespoons chopped fresh parsley

1 Tablespoon olive oil

1 teaspoon salt

1/2 teaspoon pepper

This makes 8 large people-sized servings.

In a large frying pan over medium heat, sauté the onion pieces in olive oil until tender. Stir in the flour, salt and pepper. Slowly stir in the milk. Bring mixture to a boil. Maintain a low boil for 2 minutes - and remove from heat.

Prepare a 13x9 baking dish with a light coating of cooking spray.

In a large mixing bowl, combine eggs, bacon (make sure it's cool enough so as not to melt any cheese), mozzarella cheese and cheddar cheese.

Layer the lasagna in the prepared pan from the bottom up in this order:

1. Four lasagna noodles
2. 1/3 of egg/cheese mixture
3. 1/3 of four/milk mixture

Repeat 3 times. Sprinkle parmesan cheese evenly over entire dish.

Bake uncovered for about 35 to 40 minutes until bubbly. Remove from oven and sprinkle with parsley.

Let set at least 20 minutes before serving. The longer you wait the more the flavors intermingle. As a matter of fact, this is one of the few dishes I like better after it's been refrigerated and reheated.