

# Overnight Omelette

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6 onion rolls  
1 cup grated cheddar cheese  
1 1/2 sticks butter  
1 8 ounce package cream cheese  
10 eggs  
2 cups milk  
1/2 teaspoon dry mustard  
dash of cayenne pepper  
1/2 teaspoon salt  
1 teaspoon chopped chives

Generously butter 9 x 13 baking dish. Tear onion rolls into chunks. Sprinkle with cheddar cheese, then tear cream cheese into small piece and place over the top. Cut 1 1/2 sticks butter into pats and place over the top. Mix remaining ingredients and pour over the top of the dish. Cover and refrigerate overnight.

The next morning, bake at 325 degrees, covered, for 45 minutes. Then remove foil and continue baking at 350 for 10-15 minutes.