

Ingredients

10" round pyrex dish sprayed with Pam
6 large slices or 12 regular sized slices massa dolce bread (sweet egg bread)
3/4 cup winnipeg style cream cheese
1/2 pound bar-b-que salmon tips
dill fresh or dried
2 green onions, minced
4 eggs
2 teaspoon dijon mustard
2 cups milk
salt & pepper
1/2 cup grated swiss cheese

Make the night before and remove from the fridge 1/2 hour before baking. 1 Hour total cooking time. 325 degrees covered for 1/2 hour; uncover for another 1/2 hour.

Make sandwiches of cream cheese, dill, green onion, and salmon. Depending on bread size, slice into 2's and 3's and lay, end-down, in the dish. Beat together eggs, mustard, milk, salt & pepper and pour over top. Sprinkle with swiss cheese and refrigerate over night.