

Fluffy Strata

OVERNIGHT
BREAKFAST CASSEROLE

BY ANN MAINSE
Co-host of *A Better Us*

350° F oven – Serves 12

Ingredients:

- 12 large eggs
- 3 cups whole milk
- 1½ cup shredded sharp cheddar cheese
- 1½ cup shredded smoked gouda cheese
- 1 cup chopped ham OR 1 tube ground sausage, fried & drained
- 1 cup chopped scallions
- ¾ cup chopped roasted red pepper
- 1 cup sliced mushrooms
- 1 ½ teaspoons salt
- 1 teaspoon ground mustard
- ½ teaspoon garlic powder
- 12-ounce loaf French bread (or bread of your choice)

Directions:

STEP 1: Set out a large mixing bowl and grease a 9"x13" baking dish. Chop all necessary ingredients.

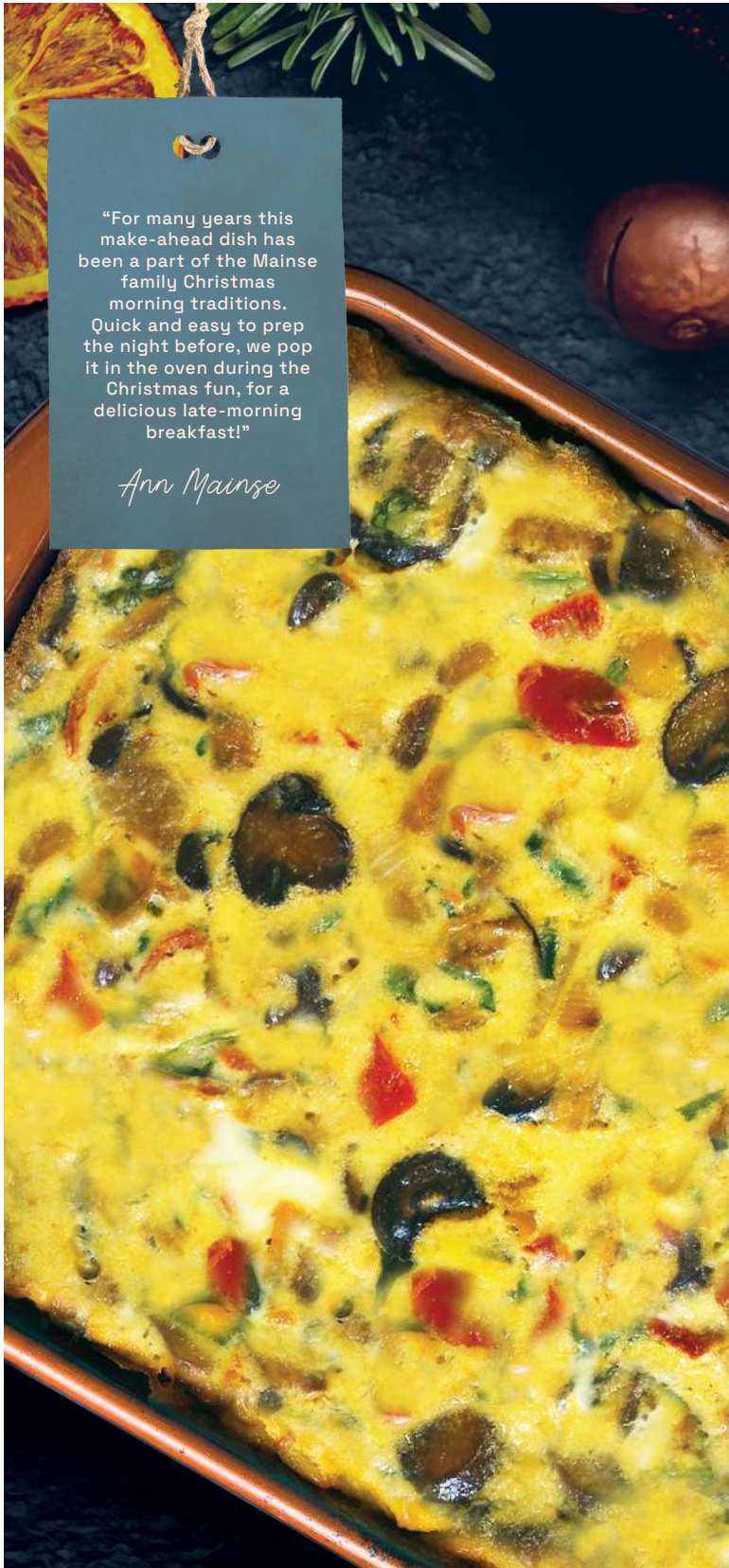
STEP 2: In the mixing bowl, add the eggs, milk, salt, ground mustard, and garlic powder. Whisk well to break up all the yolks. Then stir in the cheeses, ham or sausage, scallions, mushrooms and roasted red pepper.

STEP 3: Tear the bread loaf into 1-2 inch chunks and place them in the baking dish.

STEP 4: Pour the egg mixture over the top of the bread. Use a spatula to fold the bread over, gently, to make sure the ingredients are evenly distributed. Cover and chill until ready to bake, at least one hour (we keep it in the fridge overnight and bake Christmas morning).

STEP 5: Preheat oven to 350° F and bake, uncovered, for 50-60 minutes, until the top is golden-brown and puffy in the center. Insert a sharp knife into the center to check that the eggs are set. If not, bake another 5-10 minutes. Then cool for 5 minutes before cutting. Serve warm!

We serve with bacon and toast.



“For many years this make-ahead dish has been a part of the Mainse family Christmas morning traditions. Quick and easy to prep the night before, we pop it in the oven during the Christmas fun, for a delicious late-morning breakfast!”

Ann Mainse

crossroads.