



Cheesy Herbed Strata

This is a great breakfast or brunch dish! You can prepare the night before and pop it in the oven in the morning. It is also a great way to use up some leftover bacon and sausage from the mornings breakfast. I love to add leftover home-fried potatoes. Use this recipe as a base and get creative. Enjoy!

Chef Dave Del Rio

Ingredients

- 4 cups cubed day-old French bread
- 1 Tbl butter (Plus a little extra to butter the dish)
- 1 cup diced onion
- 1& 1/2 cups sliced mushrooms
- 1 clove minced garlic
- 1/8 tsp thyme
- 1/8 tsp dill weed
- Pinch of rosemary
- 10 lightly beaten eggs
- 1 quart milk
- 1 tsp Kosher salt
- ½ tsp coarse ground pepper
- Favorite hot sauce to taste
- 2 cups shredded cheese- cheddar or mixed
- ½ cup crumbled cooked breakfast sausage
- 6 to 8 slices chopped cooked applewood smoked bacon
- ½ cup diced cooked ham
- 1 cup diced fresh tomatoes

1. Generously butter a 9x13 baking dish.
2. Place the bread in the buttered dish.
3. Heat a skillet over medium heat, sauté the onions, mushrooms and garlic in the butter until the mushrooms release their liquid and begin to color.
4. Add the herbs at the last minute, just to release their flavor.
5. Remove from pan and allow cooling.

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6. Spread the cheese, bacon, sausage and ham evenly over the bread.
7. Mix the cooled onion and mushroom mixture into the bread mixture already in the baking dish.
8. Lightly beat the eggs, add the milk, salt, pepper and hot sauce.
9. Pour milk and egg mixture over the bread and other ingredients in the pan. Sprinkle the chopped tomatoes on top and cover dish, refrigerate overnight and up to 24 hours.
10. Bake at 350 degrees for one hour or until set. Tent with foil if the top begins to brown too quickly.

Yields 12 servings