

Breakfast Egg Strata

BASIC FILLING:

3-4 cups day old bread
6 eggs
2 cups milk
½ cup shredded cheese
1 tsp. dried mustard
Salt and pepper to taste

Preheat oven to 375.

Place a 9x13 inch baking dish and line with torn, chunk bread.

Top with a variation of your choice (see below).

Beat eggs with milk, dried mustard, salt and pepper. Pour over filling, sprinkle evenly with shredded cheese.

Bake for 50-60 minutes or until egg mixture is cooked through.

VARIATIONS:

CHEESY GARDEN VEGETABLE

1 tomato, chopped or sliced
4-5 mushrooms slices
½ cup fresh baby spinach leaves
3-4 asparagus spears cut into thirds
Cheddar cheese

BENEDICT

½ cup Canadian bacon, chopped
3-4 asparagus spears cut into thirds
Monterey Jack Cheese
Serve with hollandaise sauce

SOUTHWEST

1 small can chopped green chilies
1 tomato, chopped
1 Tablespoon fresh cilantro chopped
Combination of Cheddar and Jack cheeses

Note: You may prepare and refrigerate overnight before baking if you like. This method frees you up in the morning.