

EGG STRATA

To the classic recipe here, try adding sauteed or grilled mushrooms, onions, spinach, asparagus, or tomatoes (layer them in the pan just before you pour in the eggs). Assemble the strata in time for it to be refrigerated overnight before baking.

INGREDIENTS

SERVES 6

1 sourdough boule, sliced 3/4 inch thick

6 tablespoons unsalted butter

Thin slices of Gruyere or Cheddar, enough to cover the bread on the bottom of pan

6 eggs

3 cups whole milk

1 pound bulk sausage, browned

Preheat the oven to 375°F.

Grease a 9-by-11-inch glass or ceramic baking dish. Spread both sides of the bread with the butter. Layer the bread in the bottom of the baking dish. Top with the cheese.

In a medium bowl, whisk together the eggs and milk. Pour over the bread, up to a 1/2 inch below the top of the baking dish. Any more and liquid will bubble over when cooking. Add the sausage.

Cover and refrigerate the strata overnight or for up to 2 days.

Bake the strata until puffy and golden brown, 45 minutes to 1 hour.