



One of a Kind Holiday Recipes

A strata (egg/bread casserole) is the perfect dish for Christmas morning. The beauty of it is that you can (and should) prepare it the night before. That allows the egg mixture to soak into the bread. All you need to do that hectic next morning is pop in the oven! This strata, with its red peppers and green onions, looks as good as it tastes. Can't take credit for creating this recipe... but can for sharing it!

-Lisa

Lisa's Breakfast Strata

3 tablespoons butter, room temperature
1 medium-size red bell pepper, thinly sliced
1 cup chopped green onions
5 slices white bread
1 1/2 cups grated sharp cheddar cheese
2 cups whole milk
3 large eggs
1 tablespoon Dijon mustard
1/2 teaspoon dry mustard
1/2 teaspoon salt
1/4 teaspoon pepper

1. Preheat oven to 350°F. Melt 1 1/2 tablespoons butter in heavy large skillet over medium-high heat. Add bell pepper to skillet and sauté until just tender, about 4 minutes. Mix in green onions; sauté 1 minute longer. Remove from heat.
2. Spread 1 1/2 tablespoons butter thinly on bread. Cut bread into 1/2-inch pieces. Layer half of bread in 8 x 8 x 2-inch glass baking dish. Cover with half of cheese, then half of bell pepper mixture. Repeat layering with bread, cheese and bell pepper mixture. Beat milk, eggs, Dijon mustard, dry mustard, salt and pepper in medium bowl to blend. Pour over strata.
3. Bake strata until lightly browned on top and set in center, about 45 minutes. Let stand 10 minutes; cut into squares.

(serves 4-6)