

HAM & CHEESE STRATA



Ingredients:

1	Medium	Onion, chopped
1	Tbl.	Butter
3	Cup	Fresh Bread, cubed 1”
3	Cup	Cooked Ham, cubed ½”
4	Oz.	Cheese, shredded
4	Large	Eggs
½	Cup	Milk
2	Tbl.	Mustard

Directions:

1. Saute onion in 1 tablespoon butter.
2. Toss bread, onion, ham & cheese. Place into greased casserole. Set aside.
2. Whisk eggs, milk and mustard; pour over bread/ham mixture. Press down lightly. Cover and refrigerate 1½ hours, or overnight.
3. Remove from refrigerator 30 minutes prior to baking. Bake in a 350° oven, uncovered, for 55 – 60 minutes, or until knife inserted in center comes out clean.

VARIATION: Ham & Cheese Strata Muffins

Add ½ teaspoon baking powder to recipe. Reduce milk to ¼ cup. Place bread in food processor and pulse to create 1½ cups coarse bread crumbs. Remove and add ham to food processor and pulse until ham is finely chopped. Mix with cheese, onion and bread crumbs. Whisk eggs, milk, baking powder and mustard. Add to ham mixture and stir until liquid is absorbed. Scoop equal portions into greased muffin tins & bake for 30 – 35 minutes.