

Sausage & Pepper Strata

The Mise en Place
Chef/Owners Nadia & Hugh Burns

Serves 6

1 pound	Sausage (cooked)
6-8 slices	Bread (thick sliced)
1.5 cup	Cheese (cheddar, shredded)
1 cup	Onion (chopped)
1 cup	Bell Pepper (red and green, chopped)
6 each	Eggs (large)
1.5 cup	Milk
0.5 tsp	Salt

9x13 baking dish with lid

1. Spray or wipe baking dish with vegetable oil
2. Arrange slices of bread in single layer in baking dish
3. Sprinkle with $\frac{3}{4}$ cup of cheese
4. Layer sausage, onions, bell peppers and remaining $\frac{3}{4}$ cup of cheese
5. In a large bowl mix;
 - 6 eggs
 - 1 $\frac{1}{2}$ cup milk
 - $\frac{1}{2}$ t. salt
6. Pour egg mixture over all in baking dish
7. Cover with lid or foil and refrigerate or freeze until ready to cook.

Cooking instructions:

Preheat oven to 350 degrees. Uncover baking dish; bake 40 to 50 minutes or until set and knife inserted in center comes out clean. Let stand for 15 minutes before serving.