



Overnight Stratas

ASPARAGUS AND MUSHROOM STRATA

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| 3 cups (750 mL) asparagus pieces
(2 inch/5 cm) | 2 cups (500 mL) shredded Swiss cheese |
| 1 tbsp (15 mL) butter | 1/3 cup (75 mL) freshly grated Parmesan cheese |
| 4 cups (1 L) sliced fresh mushrooms | 6 eggs |
| 1/4 cup (50 mL) sliced green onion | 1 tsp (5 mL) dill weed |
| 1/4 tsp (1 mL) salt | 1/2 tsp (2 mL) dry mustard |
| 1/4 tsp (1 mL) freshly ground pepper | 1/8 tsp (0.5 mL) nutmeg |
| 6 cups (1.5 L) French bread cubes | 2 cups (500 mL) homo milk |

Cook asparagus in boiling salted water for 2 minutes; drain. Cool immediately in ice water; drain. Pat asparagus dry with paper towels; set aside. Melt butter in a large frypan over medium heat. Add mushrooms, onion, salt and pepper. Cook, stirring occasionally, until mushrooms are tender and light golden brown. Cool completely. Place half of bread cubes in a greased shallow 3 quart (3 L) baking dish. Spoon mushroom mixture over bread. Top with asparagus. Combine Swiss cheese and Parmesan cheese; sprinkle half of cheese mixture over asparagus. Top with remaining bread cubes and cheese mixture. Whisk together eggs, dill weed, dry mustard and nutmeg. Whisk in milk. Pour egg mixture evenly over top of cheese mixture. Cover and refrigerate overnight. Remove from refrigerator and let stand for 20 - 30 minutes. Bake, uncovered, at 350°F (180°C) for 50 - 55 minutes or until a knife inserted in centre comes out clean. Let stand for 5 minutes before serving. Serves 8.

CHICKEN CORDON BLEU STRATA

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| 2 tbsp (25 mL) butter | 1/4 cup (50 mL) freshly grated Parmesan cheese |
| 1 1/2 cups (375 mL) sliced fresh mushrooms | 7 eggs |
| 1/4 cup (50 mL) sliced green onion | 1 tbsp (15 mL) Dijon mustard |
| 1/4 tsp (1 mL) freshly ground pepper | 1 tsp (5 mL) salt |
| 1 1/2 cups (375 mL) diced cooked chicken | 1/2 tsp (2 mL) dry mustard |
| 1 cup (250 mL) diced ham | 1/8 tsp (0.5 mL) nutmeg |
| 3/4 cup (175 mL) mayonnaise | 3 dashes hot pepper sauce |
| 8 cups (2 L) French bread cubes | 2 cups (500 mL) homo milk |
| 1 1/2 cups (375 mL) shredded Swiss cheese | Paprika |

Melt butter in a frypan over medium heat. Add mushrooms, onion and pepper; saute until tender. Cool completely. Stir in chicken, ham and mayonnaise. Place half of bread cubes in a greased shallow 3 quart (3 L) baking dish. Spoon chicken mixture over bread. Combine Swiss cheese and Parmesan cheese; sprinkle half of cheese over chicken mixture. Top with remaining bread cubes and remaining cheese. Whisk together eggs and next 5 ingredients (Dijon mustard through hot pepper sauce). Whisk in milk. Pour egg mixture evenly over top of cheese. Dust with paprika. Cover and refrigerate overnight. Remove from refrigerator and let stand for 20 - 30 minutes. Bake, uncovered, at 350°F (180°C) for 50 - 55 minutes or until a knife inserted in centre comes out clean. Let stand for 5 minutes before serving. Serves 8.

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CHEESE AND PEPPER STRATA

1 red bell pepper, thinly sliced	1 tbsp (15 mL) Dijon mustard
1 green bell pepper, thinly sliced	1/2 tsp (2 mL) dry mustard
1 cup (250 mL) sliced green onions	1 tsp (5 mL) salt
2 tbsp (25 mL) butter	1/2 tsp (2 mL) freshly ground pepper
8 cups (2 L) French bread cubes	2 dashes hot pepper sauce
2 1/2 cups (625 mL) shredded cheddar cheese	4 cups (1 L) homo milk
7 eggs	

Saute peppers and onions in butter just until tender, about 5 minutes; cool. Place half of bread cubes in a greased shallow 3 quart (3 L) casserole. Sprinkle with half of cheese and top with half of pepper mixture. Repeat layers with remaining bread, cheese and pepper mixture. Whisk together eggs and next 5 ingredients (mustard through hot pepper sauce). Whisk in milk. Pour mixture evenly over casserole. Cover and refrigerate overnight. Bake, uncovered, at 350°F (180°C) for 1 1/4 hours or until mixture is set in center. Let stand 5 minutes before serving. Serves 8 - 10.

HAM AND BROCCOLI STRATA

8 cups (2 L) bread cubes	2/3 cup (150 mL) sliced green onions
2 cups (500 mL) frozen chopped broccoli	1 tsp (5 mL) salt
2 cups (500 mL) diced cooked ham	1 tsp (5 mL) dry mustard
8 eggs, lightly beaten	1/4 tsp (1 mL) white pepper
3 cups (750 mL) shredded sharp cheddar cheese	1/4 tsp (1 mL) hot pepper sauce
3 cups (750 mL) 2 % or homo milk	

Layer bread cubes, broccoli and ham in a lightly greased 9x13 inch (23x33 cm) baking dish. Combine remaining ingredients and mix thoroughly. Pour over bread mixture; cover and refrigerate for up to 24 hours. Bake, uncovered, at 325°F (160°C) for 50 - 55 minutes. Serves 6 - 8.

TOMATO AND BACON STRATA

8 cups (2 L) French bread cubes	2 cups (500 mL) milk
2 cups (500 mL) shredded cheddar cheese	1/2 tsp (2 mL) salt
6 slices bacon, cooked and crumbled	1/2 tsp (2 mL) pepper
1 1/2 cups (375 mL) diced tomatoes	1/2 tsp (2 mL) basil, crumbled
1/2 cup (125 mL) sliced green onions	1/4 tsp (1 mL) thyme, crumbled
6 eggs	

Place half of bread cubes in a greased shallow 3 quart (3 L) casserole. Sprinkle with half each of cheese, bacon, tomatoes and onions. Repeat layers with remaining bread, cheese, bacon, tomatoes and onions. Whisk together eggs, milk and seasonings. Pour mixture evenly over casserole. Cover and refrigerate overnight. Bake, uncovered, at 350°F (180°C) for 55 - 60 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving. Serves 8 - 10.

MEDITERRANEAN STRATA

8 cups (2 L) French bread cubes (1 inch/2.5 cm)	1/4 cup (50 mL) chopped pitted kalamata olives
2 cups (500 mL) diced ham	1/4 cup (50 mL) chopped fresh parsley
1/2 cup (125 mL) freshly grated Parmesan cheese	6 eggs
1/4 cup (50 mL) sliced green onion	1 tsp (5 mL) basil, crumbled
1/4 cup (50 mL) chopped drained canned roasted red peppers	1 tsp (5 mL) oregano, crumbled
1 can (14 oz/398 mL) diced tomatoes, drained	1/2 tsp (2 mL) salt
3/4 cup (175 mL) shredded mozzarella cheese	1/2 tsp (2 mL) freshly ground pepper
	2 cups (500 mL) homo milk

Place half of bread cubes in a greased shallow 3 quart (3 L) baking dish. Sprinkle ham, Parmesan cheese, green onion and roasted peppers over bread cubes. Top with remaining bread cubes. Sprinkle tomatoes, mozzarella cheese, olives and parsley on top. Whisk together eggs, basil, oregano, salt and pepper. Whisk in milk until blended. Pour egg mixture evenly over tomato mixture. Cover and refrigerate overnight. Remove from refrigerator and let stand for 20 - 30 minutes. Bake, uncovered, at 350°F (180°C) for 55 - 60 minutes or until a knife inserted in centre comes out clean. Let stand for 5 minutes before serving. Serves 8.