

CRAB AND ROASTED PEPPER STRATA

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| 1 pkg (400 g) frozen cooked crabmeat, thawed, rinsed and well drained | 6 eggs |
| 1 cup (250 mL) chopped drained canned roasted red peppers | 1 tbsp (15 mL) Dijon mustard |
| 3/4 cup (175 mL) sliced green onions | 1 tsp (5 mL) salt |
| 2 tbsp (25 mL) chopped fresh parsley | 1/8 tsp (0.5 mL) nutmeg |
| 1/4 tsp (1 mL) thyme, crumbled | 1/8 tsp (0.5 mL) hot pepper sauce |
| 8 cups (2 L) French bread cubes (1 inch/2.5 cm) | 2 cups (500 mL) light cream (10%) |
| | 1/2 cup (125 mL) freshly grated Parmesan cheese |
| | Paprika |

Pat crabmeat and roasted peppers dry with paper towels. Combine crabmeat, roasted peppers, green onions, parsley and thyme. Place half of bread cubes in a greased shallow 3 quart (3 L) baking dish. Spoon crabmeat mixture over bread cubes. Top with remaining bread cubes. Whisk together eggs, mustard, salt, nutmeg and hot pepper sauce. Whisk in cream. Pour egg mixture evenly over top of bread cubes. Top with Parmesan cheese and sprinkle with paprika. 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.

Cook's Note: Check crabmeat carefully for any small pieces of bone and cartilage; remove and discard.