

## WESTERN BACON STRATA

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| 6 slices bacon, julienned                | 2 cups (500 mL) milk   |
| 1/2 cup (125 mL) diced red bell pepper   | 6 cups (1.5 L) day-old white bread cubes                             |
| 1/2 cup (125 mL) diced green bell pepper | 2 cups (500 mL) shredded Monterey Jack cheese with jalapeno, divided |
| 8 eggs                                   | 1 can (114 mL) diced green chilies, drained                          |
| 1 1/2 tsp (7 mL) chili powder            | 1/2 cup (50 mL) thinly sliced green onion                            |
| 1 tsp (5 mL) cumin                       |  |
| 1/4 tsp (1 mL) salt                      |  |

Cook bacon in a large frypan over medium heat until crisp. Remove bacon with a slotted spoon; drain bacon on paper towels. Drain off all but 1 tbsp (15 mL) fat from frypan. Add bell peppers and saute for 2 minutes. Cool completely. Whisk together eggs, chili powder, cumin and salt in a large bowl. Whisk in milk until blended. Stir in bacon, bell peppers, bread cubes, 1 1/2 cups (375 mL) cheese, green chilies and green onion. Do not overmix. Spoon mixture into a greased shallow 3 quart (3 L) baking dish. Sprinkle with remaining 1/2 cup (125 mL) cheese. 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.