



Ham and Cheese Strata

This is our *go to* recipe for large groups and busy weekends. It has a great flavor and is easy and affordable to make.

Strata means layers, so this dish gets its name from its layers of ingredients. Stratas are a great way to use up leftovers so feel free to make changes based on what is in your fridge and the flavors you like. One important thing to know before making this, the recipe needs to **sit overnight** before cooking.



Ingredients

- 3 or 4 left over biscuits *or* about 6 slices of day-old bread
- 1 1/2 cups of cubed ham (you can also use sausage or bacon, but ham works the best)
- 1 cup chopped red pepper
- 1 1/2 cup shredded sharp cheddar cheese
- 1/3 cup chopped onion
- 7 eggs
- 3 cups half & half
- 1 Tbls ground mustard
- 1 tsp salt

Directions

Spray a 9 X 13" baking pan with cooking spray then crumble the biscuits or bread across the bottom of the pan. Next sprinkle the ham, peppers, onion and cheese in layers over the bread. Sprinkle the ground mustard over the top (I've tried mixing it into the wet ingredients, but it always clumps up in liquid). In a medium bowl whisk eggs, milk and salt. Pour over the top.

Cover and refrigerate overnight. This is important. If it doesn't sit overnight it doesn't give the bread time to incorporate with the rest of the ingredients. In the morning remove from the fridge and allow it to warm up for around 30 minutes. If you put this dish straight into the oven from the fridge it tends to be watery. I should know the science behind this, but I don't.

Heat the oven to 350. Bake uncovered for at least 50 minutes. The dish is ready when a knife inserted near the center comes out clean. Let sit for 5 minutes before serving.