

## **Egg & Cheese Strata**

### **Ingredients:**

12 slices white bread or 12 slices whole wheat bread  
6 eggs  
2 cups whole milk  
2 cups sharp cheddar cheese, shredded  
1 tablespoon dry mustard  
1 tablespoon salt  
¼ teaspoon fresh ground pepper  
4 green onions, chopped

### **Directions:**

Cut the bread into 2" pieces. Butter a 9x13" baking pan and place the pieces of bread in the pan. In a bowl combine the eggs, milk, cheese, mustard, salt, pepper and green onions. Whisk to combine well.

Pour mixture over the bread. Wrap in plastic wrap and place in the dish in the refrigerator and leave overnight.

Preheat oven to 350 degrees. Remove the strata from the fridge and allow to come to room temperature while the oven heats up. Add a little more milk if it looks too dry. Place foil on the strata and bake for 30 minutes. Remove the foil and bake for another 20-30 minutes or until the casserole is set.

Remove from the oven and allow to rest for 10 minutes before serving.

**Notes: You can add things like sausage, onions, peppers, mushrooms, asparagus, green chilies or other ingredients you might like. Make sure you sauté, drain excess liquid and cool them ahead of time so they do not add extra liquid to the egg mixture. We like to use the Irish Cheeses and Butter from Kerrygold.**