

Cheese Strata

12 slices white bread	6 beaten eggs
¾ pound sliced American cheese	3 cups milk
1 10-ounce package frozen chopped broccoli, cooked	2 tablespoons instant minced onion
2 cups finely diced cooked ham	½ teaspoon salt
	¼ teaspoon dry mustard

Cut 12 donuts and holes from bread – set aside. Fit scraps of bread (top crust removed) in bottom of 13x9x2” baking dish. Place cheese in a layer over bread. Add a layer of broccoli, then ham. Arrange bread donuts and holes on top. Combine remaining ingredients. Pour over bread and all. Cover and refrigerate at least 6 hours or overnight. Bake uncovered in slow oven 325°F 55 minutes. Sprinkle with shredded cheese 5 minutes before end of baking time. Before cutting in squares let stand 10 minutes until firm. Grease baking dish. Serves 12. Freeze bread then cut donuts.

Broccoli and Ham Strata

1 pound cooked ham, finely chopped (3 cups)	6 slices bread, crusts removed
1 bunch fresh broccoli, chopped (4 cups)	6 eggs
½ cup chopped fresh onion	½ teaspoon dry mustard
3 cups (12 ounces) shredded cheddar cheese, divided	1 teaspoon Worcestershire sauce
	3 cups milk

In large bowl mix chopped ham, broccoli, onion and 2 cups cheddar cheese. Butter a 3-quart baking dish. Place trimmed bread on bottom of dish. Spoon broccoli-ham mixture over bread. Beat eggs with dry mustard, Worcestershire sauce and milk; pour over broccoli mixture and sprinkle with remaining 1 cup cheddar cheese. Let stand for 10 minutes before baking. Place baking dish in pan of hot water and bake in 375°F oven for 50 minutes, or until a knife inserted in center comes out clean. Let stand for 5 minutes before serving. Makes 6 to 8 servings.

Italian Sausage Strata

½ pound Italian sausage (sweet, hot or combination)	½ loaf Italian bread
½ cup chopped green pepper	3 eggs
1 medium size onion, chopped	2½ cups milk
1 can (16 ounces) tomatoes, drained	1 teaspoon salt
	1 tablespoon grated Parmesan cheese

Remove casings from sausage. Brown in large skillet about 10 minutes, breaking it up as it browns. Stir in green pepper and onion. Cook another 5 minutes; add tomatoes, breaking up pieces. Cook 15 minutes to remove most of the liquid.

Slice bread; place half the slices in bottom of buttered 8x8x2” baking pan; spread with meat mixture. Top with remaining bread. Beat eggs in medium size bowl. Stir in milk and salt. Pour over bread. Sprinkle with cheese. Cover and refrigerate at least 1 hour or overnight. Bake in 325°F oven for 1 hour or until puffed and golden. Remove to wire rack. Let stand 10 minutes before serving.