

Basic Breakfast Strata

350 degrees- 1 hour

Ingredients:

1 ½ lb Pork sausage (flavored whatever way you like)
Butter (for the bottom of the casserole dish and each side of the French bread pieces)
2 ½ cups of sliced veggies – mushrooms, onions, peppers etc.
4 ex-large Eggs lightly beaten with
2 cups Milk
1 ½ loaf day old French bread (sour dough) cut into 20 or 30 slices-crusts removed, lightly butter on both sides, then cut into chunks.
1 ½ cups grated Swiss or Cheddar Cheese

Butter casserole and set aside. Brown meat in large skillet, drain off fat and add veggies. Place 1/3 of the bread on the bottom of the baking dish. Top with ½ of meat and veggie mixture then 1/3 of the grated cheese Repeat with another layer of buttered bread chunks, meat/veggie and cheese Put on the last layer of bread Beat Eggs and milk together and slowly pour over entire mixture so it seeps down between the cracks in the chunks of bread. Sprinkle with the last 1/3 of grated cheese. Cover and put in the refrigerator from 1 to 24 hours. Preheat oven to 350 Set a baking sheet on the bottom rack of the oven and bake the strata until the top is nicely browned and bubbly – about 1 hour.

NOTE; for a large group, I use a Colombo 24 oz. Sliced loaf, 5 ex large Eggs, adding Another ¼ C milk and another ½ grated Swiss Cheese. I pour a couple of ladles of The egg-milk mixture over the bottom and middle layers between the bread and meat/veggie mixture and add the extra ½ cup of cheese to the top. I cook the larger Casserole for an extra 20 minutes. If it gets too brown on the top, I cover it the last 20 minutes – but usually it is OK.

Creamy/Hash Brown Potatoes

350 degrees – 45 minutes

Ingredients:

3 1 lb packages frozen Hash brown Potatoes _ completely thawed
1 pt sour cream
1 can Cream of Chick Soup undiluted
1 diced onion
2 cups shredded Cheddar Cheese
Salt and Pepper to taste.

Mix all ingredients except cheese. Pour into large buttered casserole dish and sprinkle cheese over the top. Bake at 350 for 45 minutes – if refrigerated Bake an extra 15 minutes.