Bacon & Cheddar Strata

Description

Prepare this sunrise specialty the day before Christmas so you have something cheesy and hearty to warm your tummies while you open gifts the next morning. The key to its perfection is to let it set overnight

Ingredients

- 1 lb thick pepper bacon
- 1 medium sweet red pepper finely chopped
- 1/2 cup chopped oil packed sun dried tomatoes
- 8 slice french bread cubed
- 2 cup shredded cheddar cheese
- 6 eggs lightly beaten
- 1 1/2 cup milk
- 1/4 cup mayonaise
- 1/2 tsp salt and pepper
- 1/4 tsp ground mustard

Instructions

In a large skillet, cook bacon in batches until crisp; drain on paper towels.

Crumble into a large bowl. Add the red pepper, onions and tomatoes.

In a greased 13-in. x 9-in. baking dish, layer half of the bread, bacon mixture and cheese.

Top with remaining bread and bacon mixture.

In a small bowl, combine the eggs, milk, mayonnaise and seasonings. Pour over the top.

Sprinkle with remaining cheese. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking.



Summary

Yield: 10
Prep Time: 1 hour
Category: Breakfast
Cuisine: American
Tags: Breakfast Bacon casserole

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Bake, covered, at 350° for 40 minutes.

Uncover and bake 5-10 minutes longer or until a knife inserted near the center comes out clean.

Let stand for 5 minutes before cutting.