

Bacon Egg and Cheese Strata

Ingredients:

12 thick slices of white bread, cut into 1 inch cubes

¼ cup (or more) crumbled bacon

2 cups shredded cheddar cheese

½ cup sweet peppers, chopped (optional)

½ cup onion, chopped (optional)

½ cup fresh mushrooms, chopped (optional)

12 eggs

2 ½ cups half-and-half

1 tsp Dijon mustard

Directions:

Toss cubed bread with bacon, cheese, and additional optional item if desired, pour into a 9 x 13 inch baking dish. Whisk together eggs, half-and-half and mustard until smooth, then pour evenly over cubed bread mixture. Cover dish with plastic wrap and refrigerate overnight.

Preheat oven to 350 degrees.

Remove plastic wrap from the baking dish, and bake strata in preheated oven until the top is golden brown and the eggs are set. About 1 hour. Let stand for 10 minutes before serving.