



FOOD DRINK AND CONVERSATION  
FROM AROUND THE TABLE

## **Sun Dried Tomato, Goat Cheese & Basil Strata**

Serves 8-10

8 cups day old white bread cut in 1 inch pieces (Italian loaf is good)  
9 eggs  
3 cups milk  
2 teaspoons dijon mustard  
1 teaspoon salt  
1 teaspoon pepper  
2/3 cup goat cheese crumbled  
1/2 cup fresh basil leaves chopped in thin strips  
1 cup chopped sun dried tomatoes

Use day old bread for this recipe OR heat cubes of bread in a 250 degree oven for about 10 minutes to dry it out. The dryer bread will soak up the egg and milk mixture better. Beat together eggs and milk with a whisk. Add mustard, salt and pepper and whisk together. Put bread in a buttered 9 x 13 baking dish. Sprinkle around the cheese, basil and sun dried tomatoes. Use your hands to mix it together slightly, spreading it evenly around the pan. Gently pour the egg mixture over it, covering the bread mixture. Cover and refrigerate overnight.

Heat oven to 350 degrees. Bake the strata for 30-40 minutes until egg is set and edges are browned. Serve warm.