



FOOD DRINK AND CONVERSATION
FROM AROUND THE TABLE

Mushroom, Spinach & Gruyere Strata

Serves 8-10

8 cups day old bread cut in 1 inch pieces (Italian loaf would be good. I used Challah)

9 eggs

3 cups milk

2 teaspoons dijon mustard

1 teaspoon salt

1 teaspoon pepper

1 cup shredded Gruyere cheese

8-10 sliced button mushrooms

1 cup fresh baby spinach, coarsely chopped

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. Add mushrooms, spinach and half the cheese. 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. Sprinkle remaining cheese on top. 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.

Variations: Make the same bread and egg mixture but try different veggies and cheese: Goat cheese, sun-dried tomatoes and basil OR Canadian bacon, mushrooms and cheddar cheese.