



## Italian Strata

Preparation should be done a day ahead of cooking. Serves 9-10

### Ingredients

- 16 ounces mild (sweet) Italian sausage
- 12 eggs, slightly beaten
- 2 cups half and half
- 1 tablespoon Coleman's (spicy) mustard
- 1 teaspoon of Cumin
- 1/2 teaspoon black pepper
- 1 teaspoon salt
- 6 or 7 cups of French bread, cubed
- 2 cups Mexican mixed cheese (colby, mozzarella or jack), shredded
- 2 cup fresh Portobello mushrooms, sliced and cubed
- 3 Roma tomatoes – sliced, cut in half
- 1-2 bunches green spring onions, sliced and diced (the amount is dependent on the guests)

**Container:** 9" X 13" baking dish, greased

**Prep Time:** 30 minutes

**Cook Time:** 1 hour; at 50 minutes test middle for liquid. If so bake another 10-15 minutes

Over medium heat, cook the sausage until browned on the outside and no longer pink on the inside. Drain the excess grease. Cool.

Spray the bottom of the pan with Pam. Cover the bottom of prepared baking dish with bread cubes. Sprinkle the crumbled sausage, shredded cheese, mushrooms, and onions on top of the bread. Place tomatoes on top, cover that with the cheese.



Cover with plastic wrap and refrigerate overnight or at least 4 hours. I put the mix into the refrigerator for overnight.

In a large bowl, mix together eggs, half and half, mustard, salt, and pepper.

Remove the plastic wrap covering before baking. Pour the egg mixture over the top of the sausage mixture.

One last option: I sprinkle a little Asiago cheese at 40 minutes to bring in another flavor.

Preheat the oven to 375° (change depending on altitude). Bake 55 to 60 minutes, uncovered.

Let stand 10 to 15 minutes before serving.