

Corn, Bacon and Cheddar Strata

Adapted slightly from Diane Phillip's book, Happy Holidays (she's the Diva of Do-Ahead).



Delicious, hearty brunch casserole.

2 tablespoons unsalted butter

3 cups fresh corn kernels, cut from the cob

4 whole green onions, chopped, including some of the green

8 large eggs

2 cups whole milk

1 teaspoon salt

1 teaspoon dry mustard

About 6 shakes of Tabasco, or 1/2 to 1 tsp
sriracha sauce

1 pound white bread, loaf, cut in 1/2 inch slices

4 tablespoons butter, to spread on the bread

12 ounces bacon, cooked and chopped

3 cups cheddar cheese, white, sharp, shredded

Serving Ideas: I served this with a big green salad, fresh fruit, and some grilled pineapple.

Servings: 10

This can also be made in individual ramekins - prepare as noted, but bake for about 15-20 minutes only, or until golden brown on top.

1. Coat the inside of a 9x13 ceramic dish with butter or cooking spray.
2. In a large saute pan, heat the 2 T. butter and saute corn and green onions for 2-3 minutes. Set aside.
3. In another large bowl (one that pours would be good!) whisk up the eggs, then add the milk, salt and dry mustard. Add hot sauce and combine. Stir in the corn and set aside.
4. Arrange a layer of sliced bread in the pan, wedging in smaller pieces to completely cover the bottom. Melt the remaining butter and brush on the bread. Sprinkle with half the bacon and half the cheese. Pour half of the egg/milk/corn mixture on top. (You can spoon all the corn into this middle layer if desired, but don't pour on all the egg mixture.)
5. Arrange the remaining bread on top, brush with the remaining melted butter and pour the remaining egg mixture on top, pouring it all over the top of the bread. Press the bread down so all the surfaces of the bread have soaked into the egg/milk mixture. Sprinkle on the remaining bacon and cheese. Cover and chill for at least 8 hours. At this point you may refrigerate it for up to 4 days.
6. When ready to bake, remove casserole from refrigerator and allow to sit out for 45 minutes. Preheat oven to 350. Bake casserole uncovered for 30-40 minutes, or until it is puffed and golden.
7. To freeze: if you prefer, you can go ahead and bake the casserole, but just for 23 minutes, cool to room temp, cover well, freeze for up to a month. When ready to serve, defrost in the refrigerator, covered, then bake for 15-20 minutes at 350, until warmed through. May be served warm or at room temperature.

Per Serving (excluding unknown items): 650 Calories; 43g Fat (58.8% calories from fat); 31g Protein; 36g Carbohydrate; 2g Dietary Fiber; 260mg Cholesterol; 1341mg Sodium. Exchanges: 2 Grain(Starch); 3 Lean Meat; 0 Vegetable; 0 Non-Fat Milk; 6 1/2 Fat.

Carolyn T's Blog - Tasting Spoons:

<http://tastingspoons.com>