

## Denver Strata



### INSTRUCTIONS

- Preheat oven to 350°F.
- In a mixing bowl, make the filling by lightly tossing tomatoes, onions, peppers, and ham until combined. Set aside.
- In the measuring cup, create a custard by whisking together milk, eggs, egg yolks, salt, and pepper. Set aside.
- Coat a baking dish with non-stick spray. Layer the bottom of the dish with four pieces of decrusted bread.
- Top bread with half of the filling, followed by one portion of the cheese. Place another layer of bread on top of the filling. Top this layer of bread with the rest of the filling and another portion of cheese. Now, top the filling with a third layer of bread.
- Carefully pour or ladle the custard mixture over the top layer until all bread is dampened. Top with the remaining portion of cheese.
- Cover and refrigerate for one hour, minimum!!!! (As you can tell, this step is very important.)
- After chilling, place the strata on a rimmed baking sheet. Tent with foil, or loosely cover the strata with parchment and foil. Bake for 60 minutes.
- Allow to rest for 10 minutes, uncovered, serve warm.

### SHOPPING LIST

- 1lb. ham, diced or minced
- 1 cup onions, diced
- 1/2 cup green peppers, diced
- 1/2 cup tomatoes, seeded and diced-
- non-stick spray
- 12 slices of bread, crusts trimmed
- 2 cups cheddar cheese, shredded and divided into 2/3 cup portions
- 2 cups whole milk
- 4 large eggs
- 4 egg yolks
- 1/2 tsp. salt
- 1/2 tsp. white pepper