

# *BREAKFAST STRATA*

*Recipe information: Served at the 2007 Past Commodore's Brunch*

## *Ingredients:*

*9 Oz. Loaf Italian Bread, Cubed  
2 Cups Shredded Sharp Cheddar  
8 Eggs  
¼ Cup Melted Butter (1/2 Stick)  
1 ½ Cups Milk  
½ Tsp Dry Mustard*

## *Directions:*

- 1. Grease 9 X 13 Pan*
- 2. Lay bread cubes in bottom of pan & top with shredded cheddar*
- 3. Beat the eggs, mustard & milk thoroughly & pour over bread & cheese mixture.*
- 4. Cover & refrigerate over night*
- 5. Preheat oven to 350° and bake for 1 Hour.*
- 6. Let set for about 15 minutes before serving*

*You may add cubed ham or cooked bacon pieces to the mixture if you wish.*