

Bacon & Cheddar Strata by Lynn's Recipes



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Lynn demonstrates how to make a delicious Bacon & Cheddar Strata that is perfect for Easter Brunch. This is also appropriate for any other holiday or brunch get together. From Taste of Home.

Ingredients:

- 1 pound bacon strips
- 1 medium sweet red pepper, finely chopped
- 8 green onions, thinly sliced
- $\frac{1}{2}$ cup chopped oil-packed sun-dried tomatoes
- 8 slices white bread, cubed
- 1 cups (8 ounces) shredded cheddar cheese
- 6 eggs, lightly beaten
- 1-1/2 cups milk
- $\frac{1}{4}$ cup mayonnaise
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground mustard
- $\frac{1}{8}$ teaspoon black pepper

Spray a 9" x 13" casserole dish with cooking spray. Set aside.

In a large skillet, (or however you prefer to prepare bacon), cook bacon until crisp; drain on paper towels. Crumble in a small bowl. Add the red pepper, onions and sun-dried tomatoes. Set aside.

In another bowl, combine the eggs, milk, mayonnaise and seasonings.

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In the baking dish, layer half of the bread, half of the bacon mixture, and half of the cheese. Top with the remaining bread and bacon mixture. Pour the egg mixture over the top and sprinkle with the remaining cheese. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking.

Preheat oven to 350°. Cover the casserole with aluminum foil and place in the oven and bake for 40 minutes. Uncover and continue to bake for 5-10 minutes longer or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting and serving.

Yield: 10 servings.

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