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Breakfast Strata

Serves 4

4-1/2 slices Ezekiel bread, torn into bite size pieces

1/4 cup diced fresh mushrooms

1/4 cup chopped green bell pepper

1/3 lb cheddar cheese shredded

1/4 cup chopped onion

1 cup cubed cooked ham

4 eggs

1 cup milk

Preheat the oven to 350 degrees F (175 degrees C). Grease a 8x8 inch baking dish or a 4x8 loaf pan. Layer half of the torn bread in the bottom of the dish. Sprinkle the mushrooms and green bell pepper evenly over the bread layer. Sprinkle with half of the cheese. Top with remaining bread pieces, then layer with the onion and ham. Sprinkle with remaining cheese. Whisk together eggs and milk; pour over the entire pan. Cover with aluminum foil, and refrigerate for 12 to 24 hours.

Bake covered for 35 minutes, then remove foil and bake for an additional 15 minutes, or until top is evenly brown. I adapted this recipe from one that fed 8. I did not change the baking times (because I don't know how much they would change) so watch your strata to make sure it doesn't overcook or burn. I'll try to make this soon so I can say with certainty how long this needs to cook.