



## Bacon and Sausage Strata

Author: GritsAndGouda.com

Yield: 8 to 10 servings

*I love to make breakfast casseroles with leftover bacon, sausage and/or ham. This recipe is a good one to use day-old bread from the discounted bread cart. I like to buy French bread when it is on sale and freeze it until I'm ready to make strata. If you have a fresh loaf of bread you might unwrap it and leave it on the counter a few hours or an hour after cubing it. It's not necessary, but slightly dry bread soaks up the milk and egg mixture better.*

*This is a make ahead recipe perfect for special occasions or out of town guests so you can just wake up and throw it in the oven the next morning.*

### Ingredients:

- 1 (14.8-oz) loaf French bread, cut or torn into about 1 to 1 1/2 inch pieces  
(If you have 16-oz loaf, just tear off the end and enjoy a piece of toast and jam!) (About 16 cups of bread cubes)
- 1 pound ground pork breakfast sausage
- 2 cups pre-shredded Colby and Monterey Jack cheese, divided
- 10 large eggs
- 3 cups half-and-half or whole milk
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper

### Directions:

1. Arrange bread cubes in a greased 13 x 9-inch baking dish or 2-quart casserole dish.
2. Cook sausage in a large skillet over medium heat until browned, stirring to crumble as it cooks. Drain in a colander or metal sieve. Sprinkle sausage over bread cubes.
3. Sprinkle sausage with 1 1/2 cups cheese. Cover and refrigerate 6 hours or overnight.
4. Preheat oven to 350°. Bake 40 minutes or until lightly browned on top and bubbly around edges.

5. Using a whisk or spoon, lightly beat eggs in a large bowl. Gradually add half-and-half to eggs, whisking as it is added. Add salt and pepper, whisking until combined. Pour egg mixture over cheese. Sprinkle remaining cheese over strata. Bake for