



## ***Bacon and Goat Cheese Strata***

Yield: 6 Servings

### **Ingredients:**

18 slices crunchy baguette style bread  
6 oz Raw Bacon, cooked and sliced thin  
8 oz goat cheese, crumbled  
4 oz grated parmesan  
¼ cup chopped green onions  
5 Tbsp Basil, chiffonade cut (very thin)  
5 large eggs  
2 cups whole milk  
1 Tbsp Dijon mustard  
½ tsp salt  
3 Tbsp butter, melted

### **Preparation:**

1. Line bottom of ½ size hotel pan completely with 1 layer of bread.
2. Arrange half of bacon evenly over bread. Sprinkle half of goat cheese and half of parmesan over bacon. Sprinkle with half of green onions and half of basil. Top with second layer of bread. Repeat until pan is full.
3. Arrange remaining bread on top.
4. Whisk eggs, milk, mustard, and salt in bowl. Season with pepper. Pour egg mixture into pan and press down on bread with spatula. Drizzle melted butter over strata. Cover and refrigerate overnight.
5. Preheat oven to 350°F. Uncover strata and let stand at room temperature 30 minutes. Bake until center is set, about 1 hour. Remove from oven. Preheat broiler. Place strata under broiler until top is golden, about 30 seconds. Cut into large squares and serve.

