



**RECIPE NAME:** Asparagus Cheese Strata

**FROM THE KITCHEN OF:** Mary Day

### INGREDIENTS:

- 1 ½ # fresh asparagus, cut into 2" pieces (can also use broccoli)
- 3 Tbls. butter or margarine, melted
- 1 loaf sliced bread, crusts removed
- ¾ cup shredded cheddar cheese, divided
- 2 cups cubed fully cooked ham
- 6 eggs
- 3 cups milk
- 2 teas. dried minced onion
- ½ teas salt
- ¼ teas dry mustard

### INSTRUCTIONS:

In a saucepan, cover asparagus with water; cover and cook until just tender but still firm. Drain and set aside. Lightly brush butter over one side of bread slices. Place half of the bread, buttered side up, in a greased 13x9" baking dish. Sprinkle with ½ cup cheese. Layer with asparagus (or broccoli) and ham. Cover with remaining bread, buttered side up. In a bowl, lightly beat eggs; add milk, onion, salt and mustard; pour over bread. Cover and refrigerate overnight. Bake, uncovered at 325 degrees for 50 minutes. Sprinkle with the remaining cheese. Return to the oven for 10 minutes or until cheese is melted and a knife inserted near the center comes out clean.

**Additional Notes:** You can add a variety of vegetables to this recipe. It is fun to experiment with eggplant, zucchini, green pepper, onions, etc.

