

Egg, Asparagus, Mushroom Strata

Sally makes this dish each year when she hosts a Christmas breakfast for her hiking group, the Sole Sisters. She got the recipe from Anne Greashaber.

Ingredients:

- 1 lb. thin asparagus
- 1 Tbsp. olive oil
- 4 Cups wild mushrooms (variety)
- 2 cloves garlic
- 1 tsp. salt (divided)
- 1/4 tsp. white pepper
- 2 1/4 cups shredded Swiss cheese
- 1 tsp. dried dill weed
- 6 slices French or Italian bread
- 6 eggs
- 2 1/4 cups Half & Half
- 1/2 cup shredded Parmesan cheese (divided)



Equipment:

- Medium pot
- Fry pan
- 9x13 oven dish
- Aluminum foil
- Spray oil

Egg, Asparagus, and Mushroom Strata:

☑	Directions	Time (min)	
	Preheat oven to 350 degrees		
	Peel and mince 2 cloves of garlic	2	21
	Remove crusts from 6 slices of bread and then slice into strips	2	
	Rinse and cut 1 lb. asparagus into 3"pieces	5	
	Add 1/2 tsp. salt to a pot of boiling water	2	
	Par-boil asparagus	5	
	Clean and slice mushrooms	5	
	In a fry pan, heat 1 Tbsp. olive oil. Sauté mushrooms in oil with garlic, 1/2 tsp. salt, and 1/4 tsp. white pepper.	5	
	In a bowl, toss 2 1/4 cup Swiss cheese, 1/4 cup Parmesan cheese, and 1 tsp. dill.	3	
	Spray 9x13" baking dish with non-stick spray oil	1	
	Layer one-third of the bread, and half the mushroom, cheese, and asparagus	2	
	Repeat to make a second layer	2	
	Top with remaining bread slices	1	
	In a bowl whisk 6 eggs with 2 1/2 cups Half & Half. Pour evenly over the mixture in the dish	3	
	Top with remaining Parmesan cheese	1	
	Cover with aluminum foil	1	
	Bake, covered	25	
	Remove foil, bake uncovered	20	
	Total		1 hr. 25 min.