

Spinach Bacon Mushroom Strata

Serves 8-10

Ingredients:

- 1 package of 1910 signature, traditional, or mini English muffins
- 3 oz. bacon
- 1 medium onion, chopped
- 8 oz. fresh spinach
- 2 cups milk
- ½ cup sour cream
- 8 large eggs
- 2-3 Tbsp. butter
- 4 oz. each of Swiss and sharp cheddar, or cheese of choice, grated
- Dash hot sauce
- Salt and pepper

Directions:

Slice muffins in half and cut into 1-inch cubes. Bake on a sheet pan for 15 minutes.

Butter a 9x13-inch baking dish. Cook bacon until slightly crispy, drain, and set aside. Finely chop onion and sauté in butter for about 2 minutes or until transparent. Add mushrooms and cook 2-3 minutes, add spinach, and cook 1-2 minutes. Chop bacon and add to the vegetable mixture. Beat eggs, adding milk and sour cream until well combined. Add 1 tsp. salt, ¼ tsp. pepper, and a dash of hot sauce.

Add muffin cubes to the buttered dish, along with the grated cheeses and bacon-vegetable mixture. Toss.

Pour in egg mixture. Cover and let sit in refrigerator 6-8 hours or overnight.

Bake at 375°F for 35 minutes.

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