

ASPARAGUS SOURDOUGH STRATA

Start with:

- Great Harvest Santa Rosa Sourdough

Yield: Serves 12-15

A do-ahead springtime brunch dish to feed a crowd!

1/2 loaf Great Harvest Santa Rosa Sourdough

1/4 cup unsalted butter, melted

1/2 cup chopped onion

9 oz frozen or fresh asparagus

8 oz diced ham

2 c (8 oz) shredded Cheddar cheese

8 large eggs

1/2 cup half and half

1/2 tsp. salt

Directions:

- Preheat oven to 350 degrees. Line a baking sheet with parchment and grease a 9 x 13 baking dish.
- Cut the bread into 1/2" cubes. Toss bread cubes in a bowl with the melted butter and spread them on the baking sheet. Toast the bread cubes in the oven for 10 minutes. Remove bread cubes from oven and allow to cool to room temperature.
- If asparagus are frozen, use them as they are. If they're fresh, trim and cook them briefly in boiling water until just barely tender (they will cook more in the oven). Cool and cut fresh asparagus into 1" lengths.
- In a large bowl, combine onions, asparagus, ham and 1-1/2 cups of the cheese with the buttered bread. Spread mixture evenly into the baking dish.
- Mix together eggs, half and half and salt. Pour evenly over bread mixture. Gently press bread into the liquid. Egg mixture should come to within 1/2 inch of the top of the bread cubes. Add more half and half if needed.
- Sprinkle remaining cheese on top of the strata.
- Cover the pan and refrigerate overnight or at least 6 hours.
- Preheat oven to 375 degrees. Bake strata for 45 minutes or until puffed and golden. Insert a sharp knife into the center of the strata, it should come out clean.
- Allow strata to rest 15 minutes before serving.



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