

Spinach and Cheese Strata

Preheat oven to 350 degrees.

- 1 10 oz. package frozen spinach, thawed, or use a 5 oz. bag baby spinach
- 1 1/2 cups finely chopped onion
- 3 T. unsalted butter
- 1 t. salt (divided)
- 1/2 t. black pepper (divided)
- 1/4 teaspoon freshly grated nutmeg
- 2 T. Dijon mustard - We prefer Moutarde De Meaux Pommery in a crock, but if you don't have it, any grainy mustard will work. I order it on Amazon.
- 8 cups cubed (1 inch) French or Italian bread - Stale bread works best.
- 6 oz. coarsely grated Gruyere (2 cups) - Swiss may be substituted
- 2 oz. finely grated Parmigiano-Reggiano (1 cup)
- 2 3/4 C. milk
- 9 large eggs (1 container Egg Beaters plus 1 large egg)

Squeeze thawed spinach to remove as much liquid as possible. Cook onion in butter in large skillet over moderate heat, stirring until soft, 4 to 5 minutes. Add 1/2 t. salt, 1/4 t. each pepper and nutmeg and cook, stirring 1 minute. Stir in spinach, then remove from heat. Add Dijon mustard and stir. Cool.

Spread 1/3 of bread cubes in a buttered 9 x 13 baking dish and top evenly with 1/3 of spinach mixture. Sprinkle with one third of each cheese. Repeat layering twice, ending with cheeses.

Whisk together milk, eggs, and remaining 1/2 t. salt and 1/4 t. pepper in a large bowl and pour evenly over strata. (Use a large Kitchen Aid mixer instead of a food processor.) Chill strata, covered with plastic wrap, at least 8 hours for bread to absorb custard.

Let stand at room temperature for 30 minutes before baking uncovered in middle of oven until puffed, golden brown, and cooked through, 45 to 55 minutes. Let stand 5 minutes before serving.

Variation: Add finely diced ham on top of the spinach layers if you prefer a meat strata.

Note: Make the day before and chill for 24 hours.