

CHEESE STRATTA

By Randy Griffin, R.N., M.S., HNC
www.randy-griffin.com

Yield: 16 Portions

Pan Size: 1 Hotel Pan—12 x 20 or
Individual Crocks

Portion: 8 oz.

Temperature: 350°F

QUANTITY

36 pieces

3/4 cup

12 cups

3 qts. + 3 cups

30 eggs

1-2 tsp.

1 tbsp.

INGREDIENTS

White Bread Crustless

Melted Butter

Grated Cheddar Cheese

Milk

Eggs

Salt

Dry Mustard

DIRECTIONS

1. For Hotel Pan: Grease bottom of pan and lay crustless bread on the bottom.
2. For Crocks: Grease baking crock. Use a cookie cutter to remove crusts and fit bread into crock.
3. Butter the bread.
4. Alternate layers of buttered bread pieces with grated cheddar cheese until you are almost at the top of the pan or crock.
5. Mix eggs, milk and seasonings in a food processor or blender until well combined.
6. Pour mixture on top of bread.
7. Refrigerate overnight covered.
8. Hotel Pan:
Bake at 350° for 2 hours, 10 minutes.
Individual Crocks:
Bake at 350° for approximately 45 minutes or until done.

Nutritional Content Per Serving:

Calories	871
Protein	46.5 gm
Fat	56.7 gm
Carbohydrate	42.5 gm
Sodium	1,346 mg

Notes:

Seasonings may be adjusted for particular taste.

Easy to make and as tasty as a cheese soufflé!

Use any cheese you like, or use a combination of cheeses.