



Chorizo Strata

Yield: 4-6 Servings

Stratas are perfect for a weekend brunch menu. They are assembled the day before and like a casserole, they are a one dish meal. Your favorite omelet and toast in one dish. Prepare some fresh fruit, while the Strata is cooking, to complete the meal.

This recipe combines the spicy flavor of chorizo and two different roasted peppers, and is garnished with salsa and cilantro. If you don't have time to roast your own peppers, a four ounce can of Anaheim peppers can be substituted.

Ingredients

- 6 eggs
- 1 ½ C half & half
- ½ t salt
- ¼ t ground pepper
- ½ t cumin
- 6-8 ½" slices of day old French bread, about 8 ounces (see note)
- 8 oz Mexican chorizo
- 1 Anaheim and poblano pepper, roasted, skinned, seeded and chopped
- 1 ½ C shredded cheddar cheese (or a blend of Mexican cheese)
- 1 C canned chunky salsa (whatever brand you prefer), pureed in a blender or food processor
- 2 T cilantro, chopped

Cook the chorizo in a skillet and crumble. When cooked, drain on a paper towel.

In a bowl, whisk the eggs, half & half, salt, pepper and cumin.

Grease an 8"x 8" casserole dish with butter. Next, place a layer of bread on the bottom. Tear pieces of bread to fill any large gaps. Spread the cooked chorizo and then ½ of the cheese on top of the bread. Add a second layer of bread and again, fill any large gaps with torn pieces of bread. Spread the chilies and then the rest of the cheese on the second layer. Slowly add the egg mixture over the bread. The egg mixture will slowly spread throughout the casserole. If all of the egg mixture doesn't fit, that's OK. Don't overfill.





Loosely cover with plastic wrap or foil and then place a plate or other flat object over the casserole. Weight with a couple of 12-16 ounce cans. This will help the egg mixture uniformly spread throughout the dish. Place in the refrigerator for eight to twelve hours.

When ready to bake, preheat the oven to 350 degrees. Bake uncovered for 50-60 minutes, until the Strata is set and the top has browned. The Strata should rise like a soufflé. A knife inserted will come out clean.

Allow to rest for five to ten minutes. Cut and serve, garnishing with salsa and cilantro.

Note: This recipe is best made with a lighter French bread, than heavy artisan bread.

Recipe by David Musial

