

Breakfast Strata

★★★★★ 29 Reviews



• **Prep Time:** 30 mins

• **Total Time:** 1 hrs 40 mins

• **Servings:** 12-16

About This Recipe

"This is the only breakfast casserole I make. It's worth the effort. You could probably throw some breakfast sausage in here instead of the ham and bacon. This one has to sit overnight in the refrigerator before baking in the morning."

Ingredients

- 1 lb sliced bacon, cut into 1/2 inch pieces
- 2 cups chopped cooked ham
- 1 small onion, chopped
- 8 -10 slices white bread, cubed
- 2 cups cubed cooked potatoes
- 3 cups shredded cheddar cheese (12 oz)
- 8 eggs
- 3 cups milk
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dry mustard
- salt and pepper

Directions

1. In a skillet, cook bacon until done.
2. Remove bacon from skillet, leaving drippings in the pan.
3. Add ham and onion to skillet.
4. Cook and stir until onion is tender.
5. Drain grease from ham and onion.
6. In a bowl, combine bacon, ham, and onion.
7. In a greased 13x9x2 baking dish, layer half the bread cubes, potatoes, and cheese, in that order.
8. Top with all of the bacon mixture.
9. Repeat another layer of bread, potatoes, and cheese.
10. In a bowl, beat the eggs.
11. Add milk, Worcestershire sauce, mustard, salt, and pepper to the eggs.
Pour over all in the baking dish.
12. Cover and refrigerate overnight.
13. Remove from the refrigerator 30 minutes before baking.
14. Bake, uncovered, at 325 degrees for 65-70 minutes or until a knife inserted near the center comes out clean.

Blueberry Surprise French Toast Casserole

- Makes: 8 servings
- Prep 20 mins
- Chill 2 hrs
- Bake 50 mins

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Cream cheese is the secret ingredient in this blueberry breakfast casserole.

Ingredients

- 12 slices dry white bread, cut into 1/2-inch cubes (about 8 cups)
- 2 8 - ounce package cream cheese, cut into 3/4-inch cubes
- 1 cup fresh or frozen blueberries
- 12 eggs
- 2 cups milk
- 1/2 cup maple syrup or maple-flavored syrup
- Blueberry-flavored, maple, or maple-flavored syrup

Directions

1. Place half of the bread cubes over the bottom of a well-buttered 13x9x2-inch baking dish (3-quart rectangular). Sprinkle cream cheese and blueberries over bread cubes. Arrange remaining bread cubes over blueberries.
2. In a large mixing bowl, beat eggs with a rotary beater; beat in milk and the 1/2 cup syrup. Carefully pour egg mixture over the bread mixture. Cover and chill in the refrigerator for 2 to 24 hours.
3. Bake, covered, in a 375 degrees F oven for 25 minutes. Uncover and bake about 25 minutes more or until a knife inserted near the center comes out clean, and topping is puffed and golden brown. Let stand for 10 minutes before serving. Serve warm with blueberry-flavored or maple syrup. Makes 8 servings.

Note

- * To dry bread slices: Arrange bread in a single layer on a wire rack; cover loosely and let stand overnight. Or cut bread with 1/2-inch cubes; spread in a large baking pan. Bake, uncovered, in a 300 degree F oven for 10 to 15 minutes or until dry, stirring twice; cool.