



# Provençal Egg Strata

Servings: 8      Can be made a day ahead and baked before serving

## Ingredients

- 2 cups milk
- ¼ cup olive oil
- 8 cups 1 inch cubes sourdough bread, crusts trimmed
- 1 1/2 cups half-and-half
- 6 large eggs
- 1 TBS chopped garlic
- 1 tsp. salt
- ¾ tsp. black pepper
- ½ tsp. nutmeg
- 1 tsp. sage
- ½ tsp. thyme
- 1 ½ tsp. herbs de Provence
- 12 ounces sundried tomatoes, re-hydrated with boiling water and drained
- 3 6 ½ ounce jars of marinated artichoke hearts, drained and halved
- 1 ½ cups shredded cheese (whatever you have)
- 1 ½ cups grated Parmesan or Romano cheese

## Directions

Preheat oven to 350 F. Butter a 13x9x2-inch glass baking dish. Whisk milk and oil in a large bowl. Stir in bread and let stand until liquid is absorbed, about 10 minutes.

Whisk eggs in a large bowl, add cream, garlic, salt, pepper, and nutmeg and mix well. Mix herbs in a small bowl.

Place half of the bread mixture in the glass dish. Top with half the tomatoes, artichoke hearts, herbs and cheeses. Pour half the cream mixture over. Repeat layering with remaining bread, tomatoes, artichoke hearts, herbs, cheeses and cream mixtures.

Bake uncovered until firm at 350 F until firm in the center and brown around the edges, about one hour.

Submitted by Bruce in AgriTech