

GUASTELLO'S VILLAGE MARKET

Star Strata's

Ingredients:

8 oz. thinly sliced bacon
1 cup heavy cream
1 cup milk
5 eggs
1 tsp. salt
Dash of Tabasco sauce
½ tsp. freshly ground black pepper
1 tbl. butter
8 slices of good quality white bread (Pepperidge Farm), crusts removed
1 lb. Camembert cheese, rind removed
12 oz. Saga Blue Cheese, rind removed
¼ cup finely chopped fresh rosemary leaves, or 1 tbl. dried, crumbles

Directions:

Cut the bacon into ½ inch pieces. In a heavy skillet over medium heat, sauté the bacon until crisp. Drain on paper towels and reserve.

Whisk together the cream, milk, eggs, salt, Tabasco, and pepper in a medium-size bowl. Set aside.

Preheat the oven to 350°.

Grease 8 1-cup soufflé dishes with the butter. Cut each slice of bread in half, lengthwise, and put one piece in each soufflé dish. Sprinkle the bread evenly with half the cheese, bacon, and rosemary. Repeat the layers.

Carefully pour the custard mixture over the bread and cheese layers, to reach ½ inch from the top of the soufflé dishes. Press the contents down gently with the back of a spoon, and set aside at room temperature, covered, for 30 minutes.

Line a baking sheet with aluminum foil. Place the soufflé dishes on the sheet, and bake until bubbling and golden on top, 30 minutes.

Remove the pan from the oven and let the strata's rest 10 minutes before serving.

~ Credit: Silver Palate Basics