

Lox & Rye Strata (serves 6-8?)

This is a flexible recipe – you can mess around with the amounts and it will probably be fine.

Ingredients:

- $\frac{1}{2}$ loaf (around 10 oz.) day-old rye or pumpernickel bread, cut in $\frac{1}{2}$ " cubes
- 9 large eggs
- 8 oz. cream cheese, room temperature
- 1 $\frac{1}{2}$ cps. whole milk
- Handful of chopped fresh dill
- 1 medium onion, diced
- 8 oz. smoked salmon cut in 1" pieces
- 6 oz. Havarti or other mild cheese, grated or shredded
- Salt and pepper

Do this at least 8 hours before you want to serve the strata:

1. Generously butter a 12" round casserole or cast-iron pan. (Could also be a 9x13" pan.)
2. In a large bowl, whisk the eggs, softened cream cheese, and milk together until well blended. Stir in the chopped dill and $\frac{1}{2}$ tsp. salt and pepper.
3. Melt 2 TB butter in a saucepan, and saute the onion until soft. Season with a little salt & pepper. Cool off, and in another large bowl, mix well with the bread cubes, pieces of smoked salmon and the Havarti cheese. Place all of this in the prepared pan.
4. Slowly pour the milk mixture over the bread cube mixture until it's more or less submerged. Stir a bit so the liquid is evenly distributed.
5. Cover with a piece of parchment or wax paper, and keep in the refrigerator for 8 hours or overnight.

About an hour and a half before you want this to be ready:

1. Take it out of the refrigerator and preheat the oven to 350. Remove the parchment paper.
2. When the oven is ready and the strata is closer to room temperature, put it in the oven.
3. Bake it for around 45 minutes or when the top is toasty and the center rebounds when you press it.