Lox & Bagel Strata (serves 6-8?)

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

Ingredients:

- ½ loaf (around 10 oz.) day-old rye or pumpernickel bread, cut in ½" cubes (You might do this with real cut-up bagels more authentic! But I didn't try that.)
- 9 large eggs
- 8 oz. cream cheese, room temperature
- 1 ½ cps. whole milk
- Handful of chopped fresh dill
- 1 medium onion, diced
- 8 oz. smoked salmon cut in I" 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 ½ 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.