

Candlelight Inn

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Artichoke and Roasted Red Pepper Strata

This recipe is easily adaptable. Just substitute different vegetables, herbs, or chopped ham or bacon, etc. for the artichokes and peppers.

Ingredients:

- 16 eggs
- 2 tsp. hot sauce
- 1/2 cup flour
- 1 tsp. baking powder
- 1/2 tsp. salt
- 1/2 cup melted butter
- 1 pint cottage cheese
- 1 lb. shredded cheese, such as Jack & Cheddar mixed
- 8 oz. marinated artichoke hearts, coarsely chopped
- 8 oz. roasted red peppers, chopped
- 4 slices white bread, crusts trimmed off and cut into cubes
- Grated Parmesan cheese

Instructions:

- Beat eggs and add hot sauce. Mix flour, baking powder and salt together, whisk into eggs. Add melted butter, then fold in cottage cheese, shredded cheese, artichoke hearts, and roasted red peppers.
- Sprinkle bread cubes into 2 buttered 8" x 8" glass baking dishes. Pour egg mixture evenly over the top. Recipe can be prepared ahead up to this point, covered, and refrigerated over night. Remove from refrigerator and sprinkle grated Parmesan cheese over the top.
- Bake at 350 degrees for 45 minutes or until eggs are firm and knife comes out clean. Garnish with sour cream and green salsa. Serves 16.