

BARBARA'S STRATA - SERVES 6X4

4 TBLs BUTTER

8 SLICES WHITE BREAD (ANY TYPE - BAGUETTES WORK WELL)

8 oz GRATED CHEESE (SHARP)

ANYTHING BUT WONDER BREAD
I USED SLICED FRENCH

6 EGGS WE USED $1\frac{1}{3}$ LBS FOR 9X13

$\frac{1}{2}$ Tsp SALT

1 Tsp MUSTARD (dry)

2 C HEAVY CREAM

1 T CHIVES (WE USED SLICES)

7-11

BUTTER BREAD + CUT INTO CUBES. BUTTER 2 Qt CASSEROLE. LAYER

BREAD, CHEESE, CHIVES + EGG MIXTURE (EGGS, SALT, MUSTARD, CREAM)
TOP WITH BREAD.

COVER & SET OVERNIGHT. BAKE IN 350° OVEN APPROXIMATELY
1 HR OR MORE. BE SURE TO BAKE WITH SHEET UNDERNEATH,
TENDS TO BUBBLE OVER.