

Cheese Strata

Makes: 48 servings

48 Servings

Ingredients	Weight	Measure
Whole wheat bread, cubed, dried		5 qt
Sausage: browned, crumbled, drained (pork, turkey, italian style, or Mexican-style (chorizo) sausage may be used	1 lb 12 oz	
Cheddar cheese, low-fat, shredded	1 lb	4 cups
Eggs, large	5lb 4 oz	48 large
Milk, nonfat		2 qt
Paprika		as needed

Nutrition Information

Key Nutrients	Amount	% Daily Value
Total Calories	188	
Total Fat	9.5 g	
Protein	15.5 g	
Carbohydrates	9.6 g	
Dietary Fiber	1 g	
Saturated Fat	3 g	
Sodium	315 mg	

Directions

1. Use 2 steamtable pans, 12" x 20" x 2", for 48 servings. In each spray-coated steamtable pan, line with 2 1/2 quarts bread crumbs.
2. For each pan, sprinkle 14 ounces sausage and 2 cups cheese over bread.
3. Beat together eggs, milk, and seasoning.
4. Pour 2 1/2 quarts egg mixture over bread; sprinkle with paprika. Cover and refrigerate 2 to 4 hours.

5. Heat oven to 350 degrees F. Bake, covered for 45 minutes. Uncover; continue baking 20 to 25 minutes, until puffy and golden brown and internal temperature reaches a minimum of 155 degrees F. Let stand for 5 minutes before cutting each pan, 4" x 6".

Notes

Serving Tips:

CCP: Hold for hot service at 135 degrees F or higher.

Additional Tips:

Seasonings that may complement sausage. Pork sausage: onion powder, garlic. Turkey sausage: cajun seasonings. Italian-style sausage: basil and oregano. Chorizo: coriander and chili powder