



ASPARAGUS SAUSAGE STRATA

A favorite dressed up for Spring & Summer brunch, lunch, or casual supper.

Yield: 8 servings

13.3 oz. pkg.	FLETCHER'S Chicken Sausage breakfast links
1 lb.	asparagus
13 slices	white or whole wheat sandwich bread, crusts removed and cut diagonally into triangles
1 cup	diced red bell pepper, reserve half for garnish
4	green onions, sliced
4 oz.	sliced Swiss cheese (not processed), cut diagonally into into triangles
2 cups	milk
4	eggs
2 tbsp.	Dijon mustard
1 tsp.	Worcestershire sauce
a few drops	Tabasco sauce
¼ tsp.	ground black pepper
3 oz.	grated Swiss cheese
	vegetable oil
	butter

1. Pre-cook sausages following package directions. Cut lengthwise, then crosswise into 1/4 inch pieces.
2. Snap tough ends off asparagus. Blanch in a small amount of water in the microwave oven or boiling water on stove top for 3 minutes. Drain and chill in cold water. Drain again. Remove tips; reserve for garnish. Cut stalks into 1-inch pieces and combine with 1/2 cup red pepper and green onions.
3. Lightly oil a 9 x 12 or 13 inch baking pan.
4. Cover bottom with 14 bread triangles. Lay cheese triangles over bread.
5. Scatter sausage over cheese. Spread combined vegetables over sausage.
6. Whisk together milk, eggs, mustard, Worcestershire & Tabasco sauces, and black pepper. Pour evenly over casserole.
7. Butter remaining bread triangles and press vertically into edges of casserole. Sprinkle with shredded cheese.
8. Cover tightly and refrigerate up to 8 hours.
9. Preheat oven to 350 °F. Remove wrap and bake about 45 minutes, until set and golden brown. If needed, cover edges with foil to prevent over browning.
10. Garnish with reserved asparagus tips and red pepper. Let sit 10 minutes before serving.

TIPS:

- For variation, choose Fletcher's Ground Pork Sausage or Mild Italian Sausage or Pork Sausage breakfast links.
- Replace asparagus with another seasonal vegetable such as zucchini, broccoli, or young green beans.
- Replace with Mozzarella / Parmesan mix.