

# Sunrise Strata

by Sylvia Harber

14 slices whole-wheat bread  
½ lb. bacon (can use turkey bacon)  
¼ cup red onion, minced  
3 cloves garlic, minced  
12 oz. Jack Cheese (or Mexican mix) shredded/divided  
6 eggs  
3 cups milk  
1 Tablespoon Dijon mustard  
½ teaspoon Creole seasoning  
1 teaspoon Mrs. Dash seasoning  
1 small can chopped green chilies

Preheat oven to 350°, Cook bacon in frying pan until crisp, remove and drain on paper towel. Add onion and garlic to pan with bacon grease and sauté until softened. Cut bread into triangles shapes. Arrange 14 of the triangles in the bottom of a 13 x 9 inch greased baking dish.

Crumble bacon on top of bread slices and half of the grated cheese, then top with the sautéed onions and garlic. Top with remaining bread slices.

Beat eggs, milk, mustard and seasonings with a fork, stir in the green chilies (with liquid). Pour over bread mixture pressing down slightly. Refrigerate overnight; remove from refrigerator 30 minutes before cooking. Bake 60 to 90 minutes. Let set 15 minutes. Serve with salsa. Serves 8-10