

## Asparagus Cheese Strata

*Rose Product used:* Italian Sausage, crumbled

- 1 lb. fresh asparagus (cooked 4 minutes and cut into pieces) or 2 (9-oz.) pkgs. frozen asparagus
- 4 eggs
- 2 tbs. minced onion
- 8 slices bakery bread (crusts off, buttered, cubed)
- 3/4 tsp. Worcestershire sauce
- 3 cup shredded cheddar cheese
- 2 1/2 cup milk
- 2 cups cooked, Rose Italian Sausage crumbled or Rose Ham diced
- 1/4 tsp. garlic powder
- 3 tbs. flour
- 1 tbs. dry mustard

Butter a 9 x 13-inch ovenproof baking dish. Sprinkle buttered, cubed bread in bottom of pan. Add a layer of shredded cheese. Sprinkle asparagus pieces and optional meat items. Mix together flour and dry mustard, sprinkle over layers. Beat together



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egg, onion, Worcestershire sauce, and milk. Pour over layers. Must refrigerate overnight or for at least 8 hours. Before putting into oven to bake, add another layer of shredded cheddar. Bake uncovered at 350° for 50 minutes. Serves 6 as side dish or 4 as entree.

