

Breakfast Strata with Sausage

Delicious, comforting and packed full of rich flavors, this sausage strata is one of our favorite recipes to make any weekend at home! With the ability to cook fast or slow, and change ingredients to your taste, it's a versatile dish sure to be one you make again and again.

Yields: 6 to 8 servings

Time: 20 minutes prep, 4 hours cooking

INGREDIENTS:

1 tablespoon extra-virgin olive oil
12 ounces mild Italian sausage, casings removed
1 small yellow onion, peeled and cut in 1/4" dice
2 cloves garlic, peeled and minced
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano
1/4 teaspoon red pepper flakes
2 cups whole milk
1 cup heavy cream
8 large eggs
1 teaspoon kosher salt
1/2 teaspoon freshly cracked black pepper
12 cups French or Italian bread, day old preferred, cut into 1/2" dice (about 1 loaf)
10 ounce package frozen spinach, defrosted and drained
1 1/2 cups shredded white cheddar
1/2 cup shredded parmesan

PREPARATION INSTRUCTIONS:

1. Select the Brown/Sauté mode on the Premiere Slow Cooker, set the temperature to 350°F and the timer to 15 minutes. Pour in the oil and allow it to come to temperature. Add in the sausage and using a wooden spoon break it into small, bite size pieces. Cook for 8 to 10 minutes, stirring occasionally, until very well browned. Stir in the onion, garlic, thyme, oregano a red pepper flakes. Cook a few minutes more, still stirring occasionally, until the onions are softened and the garlic and herbs are quite aromatic. Turn off the slow cooker and transfer the mixture to a bowl and reserve, leaving any fat and oil in the bottom of the insert.
2. In a large mixing bowl whisk together the milk, heavy cream, eggs, salt, and pepper until smooth, with no streaks of egg whites or yolks remaining.
3. Place half of the bread into the slow cooker in one even layer. Cover with half of the sausage mixture, half of the spinach (if needed, squeeze the spinach dry in a towel to get out as much moisture as possible) and half of both cheeses. Pour half of the milk mixture evenly over the top and lightly press the bread and other ingredients down to submerge. Repeat making