

## **Chorizo and White Cheddar Strata**

1 ½ # ground chorizo sausage  
4 eggs, beaten  
2 ½ cups half & half  
1 teaspoon dried sage  
¾ teaspoon salt  
¼ teaspoon ground black pepper  
6 soft white bread slices  
2 cups grated extra sharp white cheddar cheese  
2 tablespoons chopped fresh chives, flat leaf parsley, or green onion

Preheat the oven to 350 degrees. Butter a 9x13 baking dish. Heat a large skillet over medium-high heat. Put the sausage in the skillet and cook, stirring occasionally until it is thoroughly browned. (5 to 7 minutes) Using a slotted spoon, transfer the sausage to a paper towel-lined plate to drain.

Whisk together the eggs, half & half, sage, salt, and pepper in a medium bowl. Layer the bread in the prepared baking dish and top with the sausage. Pour the egg mixture over the sausage and top with the cheese.

Bake until the strata is set in the middle (about 30 minutes). Do not overcook. Let cool for 15 to 20 minutes. Garnish with the green onions before serving.