



Britt Kurent's Bagel Strata

Making a delicious Brunch is just a few simple steps away! The first step is to gather all of the ingredients that you will need for this yummy meal.

- 4 "Everything" Bagels, cut into ½" cubes
- 4 cups of sliced leeks (2-3 large leeks, white and light parts only), rinsed well, and patted dry
- 2 tablespoons of unsalted butter
- Kosher Salt and black pepper, to taste
- 6 eggs
- 2 cups of milk
- 6 ounces of Gruyere or Swiss cheese, shredded

Step 2: Toast

Preheat the oven to 350°F. Once the oven is heated, place the cubed bagel pieces on a cookie sheet and bake for 10 minutes, or until lightly toasted.

Step 3: Prepare the Leeks

In a large pan over medium heat, melt the unsalted butter. Add the leeks and sauté until soft, but not brown, about 10 minutes. Remove from heat, then season with salt and pepper to taste.

Step 4: Assemble the Casserole

In a medium bowl, whisk together the eggs, milk, ½ teaspoon of salt, and ¼ teaspoon black pepper. Lightly coat a 9" x 13" casserole dish with non-stick cooking spray. Spread the cooled bagel pieces over the bottom of the casserole dish in an even layer. Distribute the sautéed leeks over the bagel pieces and top with the grated cheese. Pour the egg mixture over the top and stir gently to incorporate. Make sure that all the bagel pieces are submerged in the egg mixture. Cover with plastic wrap and refrigerate overnight.

Step 5: Cook the Strata

Preheat the oven to 350°F. Remove plastic wrap and bake the strata for 45-55 minutes, or until top is lightly set. Let cool for 20 minutes before slicing.