

# APPLE BRUNCH STRATA

## Ingredients

1/2 pound sausage, casing removed	2 cups reduced-fat milk
4 cups cubed French bread	8 eggs
2 cups diced peeled Michigan apples	2 tsp spicy brown mustard
¼ cup sliced green onions	½ tsp salt
⅓ cup sliced black olives	¼ tsp black pepper
1 ½ cups (6 ounces) shredded sharp Cheddar cheese	Paprika

## Directions

1. Brown sausage in skillet over medium-high heat. Drain on paper towels; set aside.
2. Spray 13x9x2-inch baking dish with nonstick cooking spray. Layer half of bread cubes in bottom of dish. Crumble sausage over bread. Top with Michigan apples, green onions, olives, and cheese. Place remaining bread on top.
3. Mix milk, eggs, mustard, salt, and pepper in medium bowl; pour over bread. Cover with foil and refrigerate 4 hours or overnight.
4. Preheat oven to 350 degrees. Bake, covered, 45 minutes. Remove foil and bake 15 minutes or until center is set. Let stand 15 minutes before serving. Sprinkle with paprika, if desired.

\*Note: suggested Michigan apple varieties to use include Empire, Gala, Golden Delicious, Ida Red, Jonagold, Jonathan, McIntosh, or Rome.

Makes 8 servings