

Green Chile and Chorizo Strata

from Jan & Warren Witte

1 lb. chorizo sausage, casing removed
2 C 2 percent milk
8 eggs
1 t ground cumin
1/2 t kosher salt
1/4 t ground black pepper
vegetable spray

1 (15-ounce) loaf Lunds or Byerly's Artisan Sourdough Bread, cut into 3/4 inch cubes
3 C shredded four cheese Mexican blend
1 C frozen corn, thawed
1/2 C thinly sliced green onions
1 (4-ounce) can chopped mild green chiles, drained
1/2 C chopped fresh cilantro
Chopped Cilantro

In large skillet, sauté chorizo over medium heat, stirring occasionally and breaking into small pieces, until cooked through (about 10 minutes). Using slotted spoon, transfer chorizo to paper-plate-lined plate; drain well. In large bowl, whisk next five ingredients until well blended.

Lightly spray glass 9x13-inch baking dish with vegetable cooking spray. Arrange half of bread cubes in bottom of prepared dish. Sprinkle with half each of cheese, corn, onions, chiles, cilantro and chorizo. Repeat layering with remaining bread cubes, cheese, corn, onions, chiles, cilantro and chorizo. Slowly pour egg mixture over. Refrigerate, covered, several hours or overnight.

To Bake: Bake, uncovered, in preheated 350 F oven until puffed and golden and center is set (about 50 minutes). Garnish with chopped cilantro. Let stand 10 minutes before serving.

Amount: 8-10 servings