

Bagel, Lox, and Egg Strata

Julie Finn

Serves 12

Submitted by Sandy Rose

Ingredients:

¼ cup butter or margarine, melted
8 cups (4-6) plain bagels (cut into bite-size pieces)
3 ounce pkg thinly sliced lox (cut into small pieces)
8 ounces Swiss or Monterey Jack shredded cheese

¼ cup snipped fresh chives
8 eggs, beaten
2 cups milk
1 cup cottage cheese
¼ teaspoon pepper

Preparation Instructions:

Place melted butter in a 3-quart rectangular baking dish, spreading to cover the bottom. Spread bagel pieces evenly in prepared dish. Sprinkle lox, cheese and chives evenly over bagel pieces. In a large bowl combine eggs, milk, cottage cheese and pepper. Pour over layers in dish.

Press down gently using the back of a wooden spoon to moisten all the ingredients. Cover and chill in the refrigerator for 4 to 24 hours.

Preheat oven to 350. Place cookie sheet under baking dish to catch any overflow. Bake uncovered about 45 minutes or until set and edges are puffed and golden. Let stand 10 minutes before serving. Makes 12 servings.

Nutrition facts per serving: 267 calories, 14 g total fat (8 g saturated fat) 176 cholesterol, 497 mg sodium, 16 g carbohydrates, 1 g fiber and 17 g protein.

Once you try this recipe you will consider it a favorite, especially for a Sunday Brunch!