

## Sausage & Summer Vegetable Strata

It's easy to fold summer's best produce into lunches and dinners, but I think we too often forget how good the garden tastes first thing in the morning. Here's a make-ahead strata that shines with bright cherry tomatoes and zucchini. You can buy a baguette just for the occasion and let it sit out overnight, to dry it out, but I love to use up all the old bread heels that somehow end up congregating in the corner of my freezer.

TIME: 15 minutes prep time, plus 30 minutes baking time

MAKES: 4 to 6 servings

4 large eggs

3/4 cup half and half

1 cup milk

1 teaspoon chopped fresh rosemary

1 teaspoon chopped fresh thyme

Salt and freshly ground pepper, to taste

Butter (for the pan)

1/2 day-old baguette, cut into 1" cubes (or 4 cups cubes of assorted bread)

1 cup crumbled feta cheese

1 small zucchini, chopped into 1/2" pieces

1 cup grape tomatoes, halved

1 heaping cup cooked, crumbled sausage (from 1 large sausage, about 1/3 pound)

1/2 cup shredded cheddar cheese

Whiz the eggs, half and half, milk, rosemary, thyme, salt, and pepper together in a blender until well mixed. Butter an 8" x 8" casserole dish (or similar), and arrange the baguette chunks in an even layer in the dish. Scatter the feta, zucchini, tomatoes, and sausage evenly over the bread, then pour the egg mixture over everything, turning and scooping so that all the bread pieces are moistened. Top with the cheddar. Cover with foil and refrigerate overnight.

Before baking, preheat the oven to 350 degrees. Remove the foil and bake for 40 to 50 minutes, or until the top layer is toasted and melty. Serve warm.