

Leftover Holiday Ham Strata - Reuben Style

Description

This is such a fun dish. The flavors are unexpected and it's a great way to use up the remnants of the big holiday dinner. Sometimes stratas can be too eggy for me. Basically it's a flavor bomb between the ham, cheese, sauerkraut and Thousand Island dressing. It's tangy and texture wise it's right on.

Ingredients

- 12 slice pumpernickle bread
- 2 cup diced ham
- 2 cup sauerkraut, drained
- 2 1/2 cup shredded swiss cheese
- 3/4 cup Thousand Island Dressing
- 5 eggs
- 1 cup whole milk
- 1 tbsp dijon mustard

Instructions

Preheat oven to 350 degrees F.

Place bread on a baking tray and put in oven for 20 minutes.



Summary

Yield: 6

Source: Nobile Pig

Prep Time: 1 1/2 hours

Category: Meats

Cuisine: American

Tags: new pdf

Leftover Holiday Ham Strata - Reuben Style

This will crisp up the bread, giving it the potential to hold the egg mixture.

Butter bottom and sides of a 9 x 9 baking pan.

Cover bottom of dish with crisped bread.

You will have to slice to make it fit evenly.

Top bread with 1 cup ham, 1 cup sauerkraut and 1 cup cheese.

Spread half the dressing over the cheese.

Repeat.

Top with one more layer of bread.

Press down layers as your building the strata to make it fit into the pan.

Whisk eggs, milk and Dijon until combined.

Pour over layers in baking dish (do this slowly, let some settle in and pour more.)

Finish with final 1/2 cup of cheese.

Refrigerate for at least one hour or up to 24.

Leftover Holiday Ham Strata - Reuben Style

Bake at 350 degrees for 1 hour.

Wait 10 minutes before serving.