



CARAMELIZED ONION, SPINACH, AND GRUYÈRE STRATA

WITH SAUTÉED CHERRY TOMATOES

SERVES 8

Strata, a savory bread pudding, is an excellent brunch dish to prepare for a crowd. It's best made in advance, and you serve it family style—no need to be tied to the stove flipping omelets for eight.

- 6 cups $\frac{1}{2}$ -inch cubed day-old French bread (with crust)
- 2 tablespoons unsalted butter, plus more for the baking dish
- 1 tablespoon canola oil
- 2 large Spanish onions, halved and thinly sliced
- Kosher salt and freshly ground black pepper
- 1 tablespoon finely chopped fresh thyme
- 2 cups grated aged Gruyère cheese
- 1 (10-ounce) box frozen chopped spinach, thawed and squeezed dry
- 10 large eggs
- 3 cups whole milk
- 1 cup heavy cream
- 2 teaspoons Dijon mustard
- $\frac{1}{8}$ teaspoon freshly grated nutmeg
- Sautéed Cherry Tomatoes (recipe opposite)

Browned
Butter
Bacon

1 // Preheat the oven to 325°F.

2 // Put the bread on a baking sheet and toast, stirring once, until lightly golden brown, about 10 minutes. Set aside to cool.

3 // Combine the butter and oil in a large sauté pan over medium heat and cook until it begins to shimmer. Add the onions, toss to coat in the butter, and season with salt and pepper. Cook the onion, stirring occasionally, until golden brown and caramelized, about 30 minutes. Stir in the thyme, remove from the heat, and let cool slightly.

4 // Butter a 9 × 13-inch baking dish. Put the bread cubes in the dish and sprinkle them with 1½ cups of the cheese, the onions, and the spinach. In a large bowl, whisk together the eggs, milk, cream, mustard, 1 teaspoon salt, ½ teaspoon pepper, and the nutmeg. Pour the egg mixture over the bread cubes and press down to make sure the bread is totally submerged. Cover and chill for at least 2 hours and up to 24 hours.

5 // Preheat the oven to 350°F.

6 // Uncover the baking dish and bake until the mixture has puffed up slightly and is golden brown on top, and the strata doesn't shimmy when you shake the pan, 1 hour. Sprinkle the remaining ½ cup cheese over the top during the last 10 minutes of baking. Let cool for 5 minutes before serving large spoonfuls on plates and topping with the sautéed tomatoes.

SAUTÉED CHERRY TOMATOES

SERVES 8

3 tablespoons olive oil

2 pints cherry tomatoes

Kosher salt and freshly ground black pepper

3 tablespoons finely sliced fresh chives

Heat the oil in a large sauté pan over high heat until it begins to shimmer. Add the tomatoes, season with salt and pepper, and cook until the tomatoes soften, 5 to 7 minutes. Remove from the heat and stir in the chives. Serve hot.