

# CHEF JILL'S Thanksgiving Strata

*Holiday Recipe*

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# THANKSGIVING STRATA

- ½ onion, small diced
- 10 eggs
- 4c whole milk
- ½ cup leftover gravy
- 1 pound turkey, cut up or shredded
- 1 cup grated gruyere cheese
- 1 cup (leftover roasted potatoes, roasted veggies)
- (If lacking leftover stuffing or gravy, add 2 Tbsp minced fresh sage, 1 tsp dried oregano, 1 tsp dried basil, ½ cup diced celery)
- Pinch of salt and pepper
- 6c stuffing, dinner rolls, or bread, torn into small pieces (too much bread is better than not enough)
- Cranberry chutney or jellied cranberry sauce

## DIRECTIONS

- Grease a 9x13 deep dish.
- In a skillet, lightly sweat the diced onions and celery (if using).
- Mix eggs, milk, and gravy. Stir in onions, celery, cheese, turkey, (potatoes or veggies) and fresh and dried herbs.
- Fold in the stuffing/dinner rolls/bread.
- Pour everything into the prepared pan and cover with foil. Refrigerate for up to 24hr, but at least 6.
- Heat the oven to 350<sup>0</sup>F. Bake strata for 1 hour or until golden and set in the center. Remove and let rest for 5 minutes. (The strata will deflate as it rests).