

strata with chard, sausage and caramelized onions

4 oz. French bread, cut into 1" cubes
2 Tbs. extra-virgin olive oil
12 oz. sweet Italian sausage, casings removed
3 garlic cloves, minced
6 cups roughly chopped Swiss chard
8 eggs
2½ cups half-and-half
¾ cup caramelized onions
1¼ cups shredded fontina cheese
½ tsp. kosher salt
¼ tsp. freshly ground pepper

Butter 10" nonstick braiser. Put bread in large bowl. In large sauté pan over medium heat, warm oil. Cook sausage until browned and cooked through, about 5 minutes. Using slotted spoon, transfer to bowl with bread. Return pan to medium heat. Cook garlic, stirring frequently, about 1 minute. Add chard; cook, stirring until wilted, 2–3 minutes. Transfer to bowl with bread.

In another large bowl, whisk together eggs and half-and-half. Add to bread mixture. Stir in onions, cheese, salt and pepper. Transfer to prepared pan. Cover and refrigerate 4–24 hours.

Preheat oven to 350°F. Bake strata until golden brown, about 55 minutes. Let stand 10 minutes before serving. Serves 6.

Williams-Sonoma Kitchen

For easy ordering, go to [catalog quick shop](#) at w