

## Overnight Asparagus Strata

1 lbs fresh asparagus, trimmed and cut into 1 inch pieces  
4 English muffins, split and toasted  
2 cups shredded Colby Monterey Jack cheese, divided  
1 cup diced fully cooked ham  
½ cup chopped sweet red pepper  
8 eggs  
2 cups milk  
1 teaspoon ground mustard  
¼ teaspoon pepper

bring 8 cups water to a boil, add asparagus,  
cover and cook for 3 minutes,  
drain and put immediately in ice water,  
drain and pat dry

Arrange six English muffins halves, cut side up,  
In greased 13x9x2 inch baking dish  
Sprinkle with 1 cup cheese, asparagus, ham and red pepper  
Wisk together the eggs, milk, salt, mustard and pepper  
Pour over muffins  
Cover and refrigerate overnight.  
30 min before baking remove dish from refrigerator  
sprinkle with remaining cheese  
bake, uncovered at 375 degree for 40-45 minutes or until knife comes out clean.  
Let stand for 5 minutes before cutting.