

# Tips From Entertaining Expert Karen Bussen

Brunch is one of the most special meals and a wonderful opportunity to celebrate with friends and family. The key to a successful brunch is to keep your menu, décor, and preparations simple, so you can relax and enjoy. Let guests help themselves from a buffet of bountiful bowls and platters, and add a potted flowering plant or bowl of colorful fruits as an accent. Buy fresh cut fruits at your grocery store, and then toss them with fresh mint and lemon juice for a wonderful, aromatic accompaniment to my Fluffy Egg Casserole.



Karen's Fluffy Egg Casserole is perfect for brunch. It is delicious served warm or at room temperature, so it's great for a buffet or open-house. Serves 8-10.

## Ingredients:

¼ cup butter, softened  
1 large challah bread loaf, sliced  
½ lb. cremini mushrooms, chopped  
1 red pepper, chopped  
1 lb. shredded Monterey jack cheese  
Salt and pepper  
1 dozen eggs  
1½ cup low-fat evaporated milk



## Directions:

Preheat oven to 350°.

1. Butter all the slices of bread. Use remaining butter to grease a 3-quart casserole. Combine mushrooms, red pepper, and scallions in a bowl, and set aside. Layer bread slices to cover bottom of dish.
2. Spoon half the vegetable mix on top of the bread layer, and sprinkle half the cheese on top of the vegetables. Season with salt and pepper. Repeat with another layer of bread, topping it with vegetables and cheese, and seasoning.
3. Beat the eggs with the milk, and then pour the egg mixture over the casserole layers. Cover with plastic wrap and refrigerate overnight.
4. The next morning, cover with foil and bake for 1 hour and 15 minutes, till fluffy. Let stand for at least 10 minutes before serving.

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