

### Ham and Egg Bake

1 loaf French bread, cut into ½ inch slices  
6 eggs, beaten  
2 ½ cups whole milk  
8-10 ounces diced cooked ham  
¼ cup Tennessee Gourmet® Apple & Spice (your choice of flavor)  
1 tablespoon extra virgin olive oil (EVOO)  
1 tablespoon butter  
8-10 ounces sliced baby portabella mushrooms  
½ cup diced green onions  
1 10 ounce package Sweetwater Valley, Tomato Herb, shredded  
Salt and pepper

Place bread slices into a greased 9 X 13 X 2 baking or casserole dish. Combine milk and eggs. Pour milk and egg mixture over the bread slices.

On medium heat, sauté the ham with Apple & Spice, until each piece is lightly caramelized. In a separate sauté pan add butter, EVOO and lightly fry the mushrooms. When the mushrooms are approximately 80% cooked, salt and pepper to taste. Do not add the salt at the beginning of the cooking process as this will tend to make the mushrooms rubbery.

Sprinkle the diced ham, onions, mushrooms and shredded cheese on top of the bread. Cover with plastic wrap and refrigerate over night.

Pre-heat oven to 350°F.

Remove the baking dish from the refrigerator and uncover. Allow it to stand approximately 30 minutes, until it reaches room temperature.

Place baking dish in the oven, uncovered and bake for one hour. Remove from the oven and allow it to rest for 10 minutes before serving.