

Featuring Tennessee Gourmet® Products

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Snappy Berry Strata

2 Tbsp. butter	1 cup whole milk
3 Tbsp. honey	3 Tbsp. sugar
2 Tbsp. Tennessee Gourmet® Scotch Bonnet Pepper Jelly Snappy (your choice of flavor)	¼ cup orange juice
4 eggs, beaten	¼ cup Grand Marnier or Triple Sec (optional)
1 (16 ounce) container ricotta cheese	4 slices of French bread or sour dough, torn into 1-inch pieces (about 4 cups)
3 Tbsp. sugar	1 (10 ounce) bag frozen mixed berries, thawed and drained

Melt the butter in a small saucepan over low heat. Turn off the heat, add the honey, jelly and stir to combine.

Meanwhile, in a large bowl combine the eggs, ricotta, and sugar. Using a fork, mix to combine and beat the eggs. Add the milk, orange juice, orange liqueur butter/honey mixture, and bread. Stir to combine. Gently fold in the berries.

Place the ingredients in a 10-inch round (2-quart) baking dish. Cover with plastic wrap and place in the refrigerator for at least 2 hours and up to 12 hours.

Preheat the oven to 350° F.

Bake the strata until golden on top and baked through, about 40 minutes. Let stand for 5 minutes before serving. Spoon into dishes and serve.