

# Turkey Strata with Apricots and Pecans

From "Upper Crusts" by Sheilah Kaurman

Nice to serve for brunch or lunch — the taste is a real balance of sweet and savory.

Make this easy on yourself by using meat from the deli counter. Order ¼-inch slices and cube it.

## INGREDIENTS:

- 1 lb of stale bread, crusts removed, cut into ½ inch cubes.  
Prepare ahead and leave on a cookie sheet overnight to dry them out — or place cookie sheet in a 300 degree oven for 10 minutes then let them cool.
- |  |                               |
|--|-------------------------------|
| 1 tablespoon butter                              | 6 large eggs                  |
| 1 lb. roasted turkey                             | 2 teaspoons ground cumin seed |
| 1 cup diced dried apricots                       | 1 teaspoon salt               |
| 1 cup chopped pecans                             |                               |
| 1 cup grated Parmesan (use a good quality)       |                               |
| 3 cups whole milk or 2 cups skim and 1 cup cream |                               |

## DIRECTIONS:

Butter a 9 x 13 inch casserole dish with 1 tablespoon butter.

Layer bread, turkey and apricots into dish.

Whisk eggs, milk, cumin and salt together then pour over ingredients in casserole dish. Press down gently to be sure bread is absorbing the egg mixture.

Place 1 tablespoon butter in a small saucepan. Add pecans and stir to coat with butter.

Sprinkle half the Parmesan on top of the egg and bread mixture, then all the pecans, then the remainder of the Parmesan.

Let stand for at least 15 minutes, or cover and refrigerate overnight.

Pre-heat oven to 350 degrees.

Bake for 45 minutes or until puffy and center doesn't jiggle. Add 15 minutes to cooking time if you are starting from the refrigerator.

Finish by turning oven to broil. Broil one minute, just to brown the top a bit.

Let dish set 5 minutes before serving.

Serves 6 to 8



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