
Insta- Cooker Bacon And Egg Strata

4 portions

4 bacon slices
1 1/2 cups water
1 tablespoon butter
3 large eggs, beaten
1 cup whole milk
Salt
Black pepper
3 cups stale bread cut into
3/4 inch cubes
1/4 cup shredded cheddar
cheese

- ❶ In a sauté or frying pan over medium-high heat, crisp the bacon on both sides and place on a paper towel to drain. When cool enough, cut into pieces.
- ❷ Prepare the insta-cooker by adding water to the pot and placing the steam rack inside.
- ❸ Butter a 6-7 inch soufflé or baking dish.
- ❹ In a large bowl, whisk together eggs and milk then season with salt and pepper. Add the bread and let it sit for 5 minutes, stirring once or twice.
- ❺ Add 1/4 cup of cheese and bacon to the bowl and mix. Pour into the pan and push down bread to submerge. Place dish on the steam rack, uncovered, and secure lid.
- ❻ Select Manual and cook at high pressure for 15 minutes.
- ❼ Once cooking is complete, use natural release. Be sure to remove lid carefully so that condensation does not drop on the strata.
- ❽ Carefully remove dish.
- ❾ Preheat oven to broil.
- ❿ Top with remaining 2 tablespoons of cheese and place under broiler for 3-5 minutes, until cheese is melted and browned.