

Crabmeat-Parmesan Strata

8-inch day old House-Autry Cornbread
3 to 4 green onions, chopped
2 teaspoons olive oil
2(6-ounce) cans lump crabmeat, rinsed and drained
1 teaspoon grated lemon rind
½ teaspoon House-Autry Spicy Hot Breader
1 cup half and half
3 large eggs
¼ teaspoon salt
¼ teaspoon black pepper
1 (5-ounce) package shredded Parmesan cheese

Crumble cornbread into a 2-quart baking dish, set aside.

Saute chopped green onions in hot oil in a large skillet over medium-high heat for 2 minutes. Stir in crabmeat and next 3 ingredients; sauté 2 minutes.

Whisk together half and half and next 3 ingredients in a large bowl; stir in cheese and crabmeat mixture. Pour over crumbed cornbread.

Bake on lowest oven rack at 400 degrees for 35 to 40 minutes or until set. Let stand 15 minutes before serving. Prep time 15 minutes. Yield: 6 servings