

## Shrimp Strata©

Preheat conventional oven to 350°, convection oven to 325°.

### Ingredients:

10 medium	eggs or 8 large
2 cups	whipping cream
2 tsp.	lemon pepper
1 tsp.	oregano
1 tsp.	marjoram
1/2 tsp.	dry minced garlic
2 Tbsp.	dry minced onion
2 Tbsp.	Martini and Rossi™ Extra Dry Vermouth
2 cups	herb seasoned stuffing
1 lb.	cooked shrimp, chopped
10 oz.	sharp cheddar cheese, grated
6 oz.	Swiss cheese, grated (I like the Kerry Gold™ Swiss)
15.5 oz. can	artichoke hearts, drained and chopped

### Method:

Mix together eggs, cream, spices and Martin and Rossi™ Extra Dry Vermouth with the Magic Wand using the blade with the holes or your handmixer. Add remaining ingredients (except topping) and stir well. Spray a 9x13-inch Pyrex™ dish or 2–9-inch deep dish pie plates with Pam™, and pour mixture in. (The Strata can be frozen at this point. Defrost overnight in the refrigerator before baking.)

### Topping – Ingredients:

9 slices white bread  
4 oz. butter  
Parmesan or Romano cheese

### Method:

Trim crust from bread and cut into fourths or sixths or cube. (Works best if bread is frozen.) Melt butter and dip one side of the bread into the butter. Place, buttered side up, on top of the Strata. Drizzle any extra butter over the top or drizzle over the bread cubes.

Sprinkle Parmesan or Romano cheese over the top and bake 40–45 minutes, then keep in a warm oven (150°) for another 10 minutes (up to 1/2 hour).

Serve with a salad.

## **Creamy Poppy Seed Dressing with Fresh Fruit or Salad Mix©**

### **Ingredients:**

1/3 cup	whipping cream
1/3 cup	sour cream
1/3 cup	mayonnaise
2 Tbsp.	sugar
2 Tbsp.	poppy seeds
2 Tbsp.	lemon juice
2 Tbsp.	orange juice concentrate (frozen)
1.4 tsp.	salt
your favorite fruit	
or	
12 oz.	salad mix with spinach
1/2 fresh	pineapple, cubed (or 8 oz. pineapple chunks, well drained)

### **Method:**

With the Magic Wand using the flat blade or a hand mixer, combine all dressing ingredients. (Dressing keeps airtight in refrigerator for one week.) Serve over your favorite fruit. OR, Line a salad bowl with paper towels. Wash and dry salad mixture. Cover airtight and refrigerate until serving time. Before serving, remove paper towels; toss salad mixture with drained pineapple cubes and enough dressing to coat. Boston or Bibb lettuce can be substituted for the salad mixture.

***Hint:*** Sugar toasted pecans sprinkled on top taste excellent!