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Christmas-Morning Casserole

makes 8 servings

time Active 40 min;

Total 1 hr 40 min plus overnight soaking

Butter, for greasing

2 Tbsp. extra-virgin olive oil

1/2 cup finely diced pepperoni (2 oz.)

1/2 lb. shiitake mushrooms, stems discarded and caps cut into 3/4-inch pieces

1 medium onion, minced

1 red bell pepper, cut into 1/2-inch pieces

2 tsp. kosher salt plus more for seasoning

8 large eggs

3 cups whole milk

1 Tbsp. Dijon mustard

1 Tbsp. soy sauce

1/2 tsp. freshly ground pepper

3/4 lb. day-old challah, sliced 1 inch thick and cut into 1-inch dice (10 cups)

6 oz. Black Forest ham, finely diced (1 1/4 cups)

1 cup shredded Monterey Jack cheese (1/4 lb.)

1 cup shredded aged white cheddar cheese (1/4 lb.)

1/2 cup finely chopped scallions plus thinly sliced scallions for garnish

Hot sauce, for serving

1. Butter a 9-by-13-inch baking dish. In a large skillet, heat olive oil. Add pepperoni; cook over moderate heat until fat is rendered, about 3 minutes. Add the shiitake and cook until lightly browned and tender, about 5 minutes. Add the onion, bell pepper and a generous pinch of salt and cook, stirring occasionally, until softened and browned, about 7 minutes; let cool completely.

2. In a large bowl, beat the eggs with the milk, mustard, soy sauce, pepper and 2 teaspoons of salt. Add the cooled vegetable mixture, challah, ham, both cheeses and the chopped scallions and mix well. Scrape the mixture into the prepared baking dish, cover with plastic wrap and refrigerate overnight.

3. Preheat the oven to 350°. Uncover the casserole and bake for about 50 minutes, until it's just set and the top is browned. Let casserole stand for 10 minutes, then top with thinly sliced scallions and serve with hot sauce. —Bryan Voltaggio



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Hash with mushrooms, red peppers, and green onions
New York, NY