

BRIE STRATA WITH PAPAYA-MANGO SALSA

- 1 (15-ounce) round Brie
- 8 cups (1-inch) cubes French bread
- Vegetable cooking spray
- 2 tablespoons brown sugar
- 1 (12-ounce) can evaporated skimmed milk
- 1/4 teaspoon salt
- 3 egg whites, lightly beaten
- 2 eggs, lightly beaten
- GOOD EATS Papaya-Mango Salsa

Remove rind from Brie, and discard. Cut Brie into small pieces. Arrange half of bread cubes in the bottom of a 9-inch square baking dish coated with cooking spray. Top with half of Brie, and sprinkle with half of brown sugar. Repeat procedure with remaining bread, Brie, and brown sugar. Preheat oven to 350°.

Combine milk, salt, egg whites, and eggs; stir well. Pour over bread; press firmly with back of spoon to moisten all bread cubes. Cover; chill 30 minutes. Bake at 350° for 35 minutes or until a knife inserted near center comes out clean. Serve warm with salsa.

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