

Breakfast Recipes

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Buttermilk Biscuits

4 cups all-purpose flour
1 tablespoon salt
1 tablespoon baking powder
2 teaspoons baking soda
1 cup Crisco®, cut into 1/2-inch pieces
1 1/2 to 2 cups buttermilk, plus additional for brushing

Preheat the oven to 375 degrees F.

Sift together the flour, salt, baking powder, and baking soda. Cut in the shortening using a pastry blender until the mixture resembles coarse crumbs. Make a well in the center and add 1 cup buttermilk. Using your hands, quickly fold the dry ingredients into the buttermilk until a sticky dough forms. Add more buttermilk if necessary

Place the dough on a floured surface. Gently fold the dough over itself 3 or 4 times to create layers. Press the dough out to 1 1/2-inches thick and cut with a floured 3-inch biscuit cutter. Lay the biscuits on an ungreased cookie sheet and brush the tops with buttermilk. Bake for 20 to 25 minutes until risen and golden brown.

Country Breakfast Casserole

1 pound or more, frozen potatoes O'Brien
1/2 cup chopped onion
2 tablespoons chopped green bell pepper
2 tablespoons butter
1 pound cooked sausage or cubed ham or crumbled bacon
8 eggs
1/2 cup milk
Grated cheddar cheese

Remove potatoes from freezer. Sauté onion and green pepper in butter. Add potatoes and meat. Cook and stir until potatoes are separated, and mix well. Place in 9 x 13 inch buttered baking dish. (May be made the night before to this point, covered and refrigerated.) Beat eggs slightly with milk and pour into the baking dish, stirring gently to moisten potatoes. Sprinkle cheese on top. Bake at 350 degrees for about 45 minutes, or until done. Serves 8.

Dutch Baby with Chile and Avocado Salsa

This version of a Dutch baby is reminiscent of chiles rellenos, but it saves the effort of filling and frying the chiles. The dish is great for brunch or as a change of pace for supper. Prep and Cook Time: About 30 minutes.

1/4 cup (1/8 lb.) butter
3 large eggs
3/4 cup milk
3/4 cup all-purpose flour
1 1/2 tablespoons minced fresh jalapeño or serrano chiles
1 cup chopped firm-ripe avocado
1 cup chopped firm-ripe tomato
1 tablespoon thinly sliced green onion
1 tablespoon lime juice
1/4 teaspoon cayenne (optional)
Salt

Place butter in a shallow 2 to 3-quart baking dish and heat in a 425° oven until melted, 3 to 4 minutes.

Meanwhile, in a blender or food processor, whirl eggs and milk until blended. Add flour and whirl until smooth, then add 1 tablespoon of the chiles and whirl just to blend. Pour batter into hot baking dish.

Bake until Dutch baby is puffed and well browned, about 20 minutes.

Meanwhile, in a bowl, mix remaining 1/2 tablespoon chiles with avocado, tomato, green onion, and lime juice.

Dust baked Dutch baby with cayenne if desired. Cut into wedges. Add avocado salsa and salt to taste. Makes 4 servings 5

To safeguard one's health at the cost of too strict a diet is a tiresome illness, indeed. ~ La Rochefoucauld

Fiesta Omelet

3/4 cup medium salsa
1 cup chopped artichoke hearts
1/4 cup grated parmesan cheese
1 cup shredded Monterrey Jack cheese
1 cup shredded sharp cheddar cheese
6 eggs
1 8-ounce carton sour cream

Grease 10" quiche dish. Spread salsa on the bottom. Distribute chopped artichokes evenly over salsa. Sprinkle parmesan cheese over the artichokes. Sprinkle Monterrey Jack and cheddar cheese over all.

Place eggs in blender or food processor and blend until smooth. Add sour cream and blend. Pour egg mixture over the cheeses.

Bake uncovered in 350° oven for 30-40 minutes or until set.

Favorite Sausage and Eggs Scramble

4 large eggs, beaten until well blended and color is uniform
4 ounces Jimmy Dean® Hot Sausage, crumbled
1 tablespoon butter
1/2 cup sliced mushrooms
1/2 cup roughly chopped onion
1/2 cup green pepper, cut into half inch pieces
1 large Roma tomato, cut into large chunks
3/4 cup shredded Mexican 4-cheese blend, divided
Avocado slices (optional)

Preheat oven to 350 degrees.

In a non-stick pan, brown the sausage, drain and set aside.

Wipe the pan with paper towels and add 1 tablespoon butter. Add mushrooms, onion, and green pepper. Sauté 4 to 5 minutes until onion is soft. Return the sausage to the pan, add the tomato and cook for about 2 more minutes. Add the eggs, stir and cook until eggs seem done. Divide between 2 individual au gratin dishes. Sprinkle cheese over the top and place in the oven. Bake about 7 minutes, or until cheese is melted. Garnish with avocado slice and serve.

Glen's Scramble

4 eggs
2 tablespoons water
Salt
Pepper
1 tablespoon butter
4 ounces ground beef, browned
1/4 cup chopped spinach
1/4 cup chopped onion
1 cup Swiss cheese, grated

Break the eggs into a bowl with 2 tablespoons of water. Add 1/4 teaspoon salt and a dash of pepper. Whisk or stir with a fork until eggs are a uniform yellow. Set aside.

Melt butter in a medium sized skillet. Add the onion and spinach and sauté until onions are clear, about 5 minutes. Stir in the ground beef and eggs. As mixture begins to set at the bottom and side, gently lift cooked portions with a spatula so that uncooked portion can flow to the bottom. Cook until eggs are thickened throughout, about 3 to 5 minutes. Top with grated Swiss cheese before serving. Makes 2 to 4 servings.

Scrambled Eggs Florentine

It's not necessary to measure these ingredients since quantities don't matter much. Just use the amount of each that suits your taste, your appetite and what you have available at the time.

Eggs, lightly beaten
Onions, chopped
Mushrooms, chopped
Spinach, fresh, coarsely chopped
Cheese, such as Monterrey Jack or Swiss, shredded or diced
Tomatoes, diced (optional)
Butter

Sauté the mushrooms and onions in butter over medium-high heat for a couple of minutes, stirring frequently. Add spinach (and tomatoes if using) and continue cooking until the spinach is completely wilted. Add the eggs and cheese. Keep stirring and scraping the pan until the eggs are set and the cheese is melted. Serve with orange wedges or whatever else you like for breakfast.

Sausage and Egg Casserole

4 slices bread, cut into cubes
12 to 16 ounces bacon or sausage, cooked and drained
2 cups shredded cheddar cheese
6 eggs, beaten
2 cups milk
1 teaspoon dry mustard

Grease the bottom of a 9"x13" pan. Place the bread cubes in the bottom of the pan. Sprinkle cooked crumbled bacon or sausage over bread pieces. Sprinkle cheddar cheese over the bacon or sausage. Mix eggs, milk, and mustard together; pour over casserole. Bake at 350° for 35 to 40 minutes.

Hash Brown Quiche

3 cups shredded hash brown potatoes
1/4 cup butter, melted
Seasoned salt to taste
1 cup diced, cooked ham
1/4 cup chopped onion
1 cup shredded Cheddar cheese
2 eggs
1/2 cup milk
Salt and pepper to taste
Sour cream (optional)
Sliced green onions (optional)

Preheat oven to 425 degrees.

Press hash browns onto sides and bottom of a 9-inch pie dish. Drizzle with melted butter and sprinkle with seasoned salt. Bake in preheated oven for 20 minutes or until potatoes are beginning to brown.

In a small bowl, combine ham, onion, and shredded cheese.

In a separate bowl, whisk together eggs, milk, salt, and pepper.

When crust is ready, spread ham mixture on the bottom, then cover with egg mixture.

Reduce oven temperature to 350 degrees and bake until set and golden brown, about 30 minutes.

If desired, garnish with a dollop of sour cream and a few sliced green onions. Makes 4 generous servings,

Huevos Revueltas con Cebollas, Pimientos, y Tomates (Scrambled Eggs with Onions, Peppers, Tomatoes)

4 to 6 eggs
1/2 cup onion, coarsely chopped
1/2 cup green pepper, coarsely chopped
1/2 small tomato, coarsely chopped
1 to 2 tablespoons butter
1/2 cup cheddar cheese, shredded

Melt butter in skillet and sauté onions and green pepper until onion is clear, about 3 minutes. Whisk eggs with a tablespoon of milk until blended. Add tomatoes and stir. Add egg mixture to onions and green pepper in skillet. Shove eggs about with spoon, turning if necessary until eggs are firm. Remove eggs to a serving dish and top with grated cheese. Serve with sour cream, salsa, or pico de gallo. Makes 4 servings.

Jan's Scramble

4 eggs
2 tablespoons water
Salt
Pepper
1 tablespoon butter
1 to 2 Roma tomatoes, seeded and chopped
2 tablespoons sliced black olives
1/4 cup zucchini, diced
1/2 cup mushrooms, sliced
1 large green onion, chopped
1 cup Jack cheese, shredded

Break the eggs into a bowl with 2 tablespoons of water. Add 1/4 teaspoon salt and a dash of pepper. Whisk or stir with a fork until eggs are a uniform yellow. Set aside.

Melt butter in a medium sized skillet. Add the onion and mushrooms, and zucchini and sauté about 5 minutes. Stir in the tomatoes, black olives, and eggs. As mixture begins to set at the bottom and side, gently lift cooked portions with a spatula so that uncooked portion can flow to the bottom. Cook until eggs are thickened throughout, about 3 to 5 minutes. Top with grated Jack cheese before serving. Makes 2 to 4 servings.

Jimmy Dean Breakfast Casserole

1 package regular flavor Jimmy Dean pork sausage, cooked crumbled, and drained
10 eggs, lightly beaten
3 cups milk
2 teaspoons dry mustard
2 cups shredded sharp cheddar cheese
6 cups cubed bread
1/2 teaspoon black pepper
1 teaspoon salt
1/2 cup mushrooms, sliced (optional)
1 medium tomato, chopped (optional)
1/2 cup green onions, sliced (optional)

Preheat oven to 325°

In a large mixing bowl, combine eggs, milk, mustard, and salt. Distribute half the bread in a buttered 9 x 13 x 2 inch baking dish. Sprinkle with half the pepper, half the cheese, half the sausage, and half of each optional ingredient. Repeat layering using remaining bread, pepper, cheese, sausage, and optional ingredients. Pour egg mixture evenly over casserole. Bake uncovered for 55 – 60 minutes, or until eggs are set. Tent with foil if top begins to brown too quickly. Makes 6 servings.

Perfect Scrambled Eggs

4 large eggs
2 tablespoons water
1 tablespoon sour cream
1 tablespoon butter
1/2 cup shredded cheddar cheese
Salt and pepper

Melt the butter in a heavy skillet over medium high heat.

Break the eggs into a bowl with 2 tablespoons of water. Add 1/4 teaspoon salt and a dash of pepper. Whisk or stir with a fork until eggs are a uniform yellow. Stir in the sour cream. Pour egg mixture into skillet. As mixture begins to set at the bottom and side, gently lift cooked portions with a spatula so that uncooked portion can flow to the bottom. Cook until eggs are thickened throughout, about 3 to 5 minutes. Top with grated cheddar cheese before serving. Makes 2 servings.

Mediterranean Scramble

4 eggs
2 tablespoons milk
Salt
Pepper
1 tablespoon butter
1/2 cup artichoke bottoms, chopped
1/4 cup sliced black olives
1 to 2 Roma tomatoes, seeded and chopped
1 cup mozzarella cheese, shredded

Break the eggs into a bowl with 2 tablespoons of water. Add 1/4 teaspoon salt and a dash of pepper. Whisk or stir with a fork until eggs are a uniform yellow. Set aside.

Melt butter in a medium sized skillet. Add the artichoke bottoms and sauté about 5 minutes. Stir in the tomatoes, black olives, and eggs. As mixture begins to set at the bottom and side, gently lift cooked portions with a spatula so that uncooked portion can flow to the bottom. Cook until eggs are thickened throughout, about 3 to 5 minutes. Top with grated Mozzarella cheese before serving. Makes 2 to 4 servings.

Mexican Oven Omelet

8 eggs, beaten
1 1/4 cups milk
1 teaspoon garlic salt
1 7-ounce can diced green jalapenos, drained well (or diced green chilies for less spicy)
1/4 cup chopped green onions
1 tomato, chopped
8 ounces shredded cheddar cheese

Salsa
Sour cream

Combine eggs, milk, and garlic salt. mix in chiles, green onions, tomato, and cheese. Pour into greased shallow 1 1/2 quart casserole. Bake at 350 degrees for 40 minutes. Serve immediately with salsa and sour cream. Serves 6 to 8.

Note: This is a quick and easy dish for breakfast or brunch, served with warm tortillas or muffins and fresh fruit. Add a side of bacon or sausage if you wish.

Mushroom, Tomato, and Basil Frittata

1/2 medium onion, minced
2 tablespoons butter (divided)
3 cloves garlic, minced
1 cup thinly sliced Crimini mushrooms
1 large Roma tomato, seeds removed, and diced
3 large eggs
3 tablespoons chopped fresh basil
Salt and black pepper to taste

Heat 1 tablespoon butter in a 10-inch skillet. Sauté onion over medium low heat 3 minutes, stirring frequently.

Add garlic and mushrooms and continue to sauté for another 2 minutes.

Add remaining 1 tablespoon butter, tomato, salt, and pepper. Cook for another minute. Stir well.

Beat eggs well, and season with salt and pepper. Mix in chopped basil. Pour eggs evenly over vegetables. Turn heat to low, cover and cook for about 5 minutes, or until firm. Cut into wedges and serve. Makes 2 servings.

Banana Nut Pancakes

1 egg
1 cup plus 1 tablespoon buttermilk
2 tablespoons salad oil
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 medium, ripe banana, mashed with a fork
1/4 cup chopped pecans

Beat egg; add remaining ingredients in the order listed. Beat with a rotary beater until smooth. Grease heated griddle, if necessary. To test griddle, sprinkle with a few drops of water. If bubbles skitter around, heat is just right. Pour batter from tip of a large spoon or a pitcher onto hot griddle. Turn pancakes as soon as they are full of bubbles but before they break, about 2 minutes. Bake other side until golden brown, about 1 1/2 minutes. Makes about 10 4-inch pancakes.

Sausage and Grits Casserole

1 pound pork sausage, hot
12 ounces grated cheddar cheese
3 eggs, beaten
1-1/2 cups milk
3 tablespoons butter
3 cups cooked grits
1 small onion, chopped

Preheat oven to 350 degrees. Cook the sausage and onion in a skillet until sausage is done. Drain well. Spread sausage evenly in a lightly greased casserole dish. Cook grits according to package directions. Add cheese and butter. Stir until cheese and butter are melted.

Beat eggs and milk together and stir into grits. Pour over sausage. Bake for 1 hour. Scrambled Eggs

2 eggs
2 tablespoons milk
Salt and pepper to taste
2 teaspoons butter

Whisk together eggs, milk and seasonings.

Heat skillet over medium-high heat until hot enough to sizzle a drop of water. Melt butter in skillet.

Pour in egg mixture and immediately reduce heat to medium-low. As mixture begins to set, gently move spatula across bottom and sides of skillet to form large, soft curds. Cook until eggs are thickened and no visible liquid egg remains, but still moist.



Apple Pancakes with Cinnamon Butter

Scottish pancakes are small and typically served not at breakfast, but at teatime.

Cinnamon Butter:

1/2 cup (1 stick) unsalted butter, room temperature
1/2 cup powdered sugar
1 teaspoon ground cinnamon
1/2 teaspoon grated orange peel

Pancakes:

2 teaspoons fresh lemon juice
1 teaspoon grated lemon peel
2 medium Granny Smith apples (scant 1 pound), peeled, halved, cored
1 2/3 cups all purpose flour
2 tablespoons golden brown sugar
2 1/2 teaspoons baking powder
1/2 teaspoon salt
3/4 cup whole milk
2 large eggs
1/2 cup (1 stick) unsalted butter, melted, divided

For cinnamon butter: Using electric mixer, beat all ingredients in small bowl until blended.

For Pancakes: Combine lemon juice and peel in bowl. Coarsely grate apples into bowl. Make well in center of dry ingredients. Whisk in milk, eggs, and 1/4 cup melted butter until smooth. Stir in apple mixture. Cover and let batter stand at room temperature at least 30 minutes and up to 1 hour.

Preheat oven to 250 degrees F. Place baking sheet in oven. Heat heavy large nonstick griddle or skillet over medium high heat 1 minute. Brush griddle with some of remaining 1/4 cup melted butter. For each pancake, drop 1 heaping tablespoon batter onto griddle, spacing pancakes apart. Cook until golden on bottom and bubbles start to form on surface, about 3 minutes. Turn pancakes over. Cook until golden on bottom, about 2 minutes longer. Transfer pancakes to baking sheet in oven to keep warm. Repeat with remaining batter, brushing griddle with butter before each batch of pancakes.

Arrange pancakes on plates. Top each with dollop of cinnamon butter and serve. Makes about 22 pancakes.

German Pancakes

1/4 cup butter
4 eggs
1/4 teaspoon salt
1 cup all-purpose flour
1 cup milk
1 tablespoon lemon juice
2 tablespoons confectioners' sugar

Preheat oven to 425 degrees F

In a mixing bowl, combine the eggs, flour, salt, and milk. Melt the butter in a 9x13 inch-baking pan. Pour the contents of the mixing bowl into the pan.

Bake for 15 to 20 minutes until the mixture rises. Serve at once. Sprinkle powdered sugar and lemon juice on top at the table. Makes 4 servings.

Buttermilk Pancakes

1 cup flour
1 tablespoon sugar
1/4 teaspoon salt
1/2 teaspoon baking soda
1 egg
1 to 1 1/4 cups buttermilk
2 tablespoons butter, melted
Syrup, optional

Combine flour, sugar, salt, and baking soda in bowl. Set aside.

In separate large bowl, beat egg and blend in 1 cup buttermilk. Add dry ingredients to egg mixture and blend until flour disappears. Blend in melted butter. Add up to 1/4 cup more buttermilk, if thinner pancakes are desired.

For each pancake, pour 1/4 cup batter on to hot griddle, lightly greased with butter. Cook until edges look dry and bubbles begin to form and break on upper surface. Turn and cook second side. Serve with syrup. Makes about 14 (3 inch) pancakes.

Puffed Pancake with Mixed Berries

2 eggs, beaten
1/2 cup flour
1/2 cup milk
Dash salt
2 tablespoons butter, divided
Honey, if desired
1 cup (more or less) frozen mixed berries,
thawed and sprinkled with 1 teaspoon sugar

Heat oven to 400 degrees.

In medium bowl, combine eggs, flour, milk, and salt. Beat with wire whisk until smooth. Place 1 tablespoon butter in each of two 6" round Au Gratin dishes and heat in the oven until butter sizzles, 2-4 minutes.

Remove dishes from oven and tilt to coat bottom with melted butter. Immediately pour half the batter into each of the hot coated dishes. Bake at 400 degrees for 20 minutes, or until pancake is puffed and golden brown. Remove pancake from oven and drizzle with honey if desired. Top each pancake with half of the berries. Serve immediately. Sprinkle with confectioners' sugar. Makes 2 servings.

Variations:

If you don't have the berries, just drizzle the pancake with honey and squeeze some lemon juice on it.

German Apple Pancakes

1/4 cup and 1 tablespoon butter
4 eggs
1/4 teaspoon salt
1 cup milk
1 cup flour
2 large apples, peeled, cored, and sliced
Powdered sugar
Honey

Preheat oven to 425 degrees. Place the butter in a 9x13 inch-baking dish and place in oven to melt the butter. (You can use two 9 or 10 inch pie plates.) Beat together eggs, salt, milk, and flour until slightly lumpy. Reduce heat to 400 degrees. Place apple slices in single layer in baking dish or pie plates and pour batter over them. Bake for about 20 to 25 minutes, until brown, crisp, and puffy. Serve with honey and powdered sugar. Makes 4 servings.

Buttermilk Pancakes with Pineapple Relish

2 cups diced, cored fresh pineapple
2 tablespoons golden brown sugar
4 teaspoons chopped fresh mint

2 cups all purpose flour
2 tablespoon sugar
4 teaspoons baking powder
1 teaspoon baking soda
1 teaspoon salt
2 1/2 cups buttermilk
2 large eggs
1/4 cup vegetable oil
4 tablespoons (about) butter

Mix first three ingredients in bowl. (Pineapple relish can be prepared 4 hours ahead. Cover and refrigerate.)

Preheat oven to 200 degrees. Mix flour, sugar, baking powder, baking soda, and salt in a large bowl. Whisk buttermilk, eggs, and oil in a medium bowl. Add to dry ingredients and whisk until blended.

Melt 1 tablespoon butter in heavy large skillet over medium heat. Drop batter by 1/4 cupfuls into skillet. Cook until bottoms are golden brown and bubbles appear on top, about 3 minutes. Turn pancakes over. Cook until bottoms are golden brown, about 2 minutes. Transfer pancakes to platter. Place pancakes in oven to keep warm. Repeat with remaining batter, adding more butter as necessary.

Top pancakes with pineapple relish.

Recipe from Alisal Guest Ranch and Resort, Solvang, CA (Bon Appetit R.S.V.P.)



Cinnamon Raisin French Toast

3/4 cup milk
1 large egg
1/2 tsp vanilla extract
1/8 tsp salt
8 slices cinnamon raisin bread
2 tablespoons butter

Place milk, egg, vanilla and salt into a shallow bowl. Beat with a fork until well-blended. Dip slices of bread into mixture one at a time, turning to coat both sides. Choose a nonstick skillet that measures 9 to 10 inches across the bottom. Heat over medium heat, adding 1 tablespoon of the butter. When melted, add 4 slices of the dipped bread and cook 2 to 3 minutes on each side until browned. Remove to warm platter or plates and keep warm while you cook remaining bread. Sift a little confectioner's sugar over the toast. Serve with honey or syrup. Makes 4 servings.

Blueberry Pancakes

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon sugar (optional)
1 egg
1 cup plus 1 tablespoon buttermilk
2 tablespoons salad oil
3/4 cup fresh blueberries (or frozen blueberries, thawed)

In a large bowl, sift together the first 5 ingredients and set aside. In a small bowl, beat egg with a rotary beater until thick. Add the buttermilk and salad oil and mix well. Add egg mixture to dry ingredients in large bowl, and beat just until smooth. (Do not overbeat.) Blend in the blueberries.

Grease heated griddle, if necessary. To test griddle, sprinkle with a few drops of water. If bubbles skitter around, heat is just right. Using a 1/4 cup measure, pour batter onto hot griddle. Turn pancakes as soon as they are full of bubbles but before the bubbles break, about 2 minutes. Bake other side until golden brown, about 1 1/2 minutes. Makes about 10 4-inch pancakes.

French Toast with Caramelized Apples and Strawberries

6 eggs, beaten
1 cup milk
1/4 teaspoon vanilla
6 tablespoons packed brown sugar plus additional for the apples
1 1/2 teaspoons ground cinnamon
8 thick triangular slices of bread
1 large apple, peeled, cored, and cut into 12 slices
4 tablespoons unsalted butter
1/4 cup whipped cream
4 sprigs fresh mint
8 strawberries, diced
4 tablespoons toasted pecans, chopped
1 cup pure maple syrup, warmed

In a mixing bowl, whisk together the eggs, milk, vanilla, brown sugar, and cinnamon with a wire whisk. Soak the bread in the batter, giving it a little time to completely absorb all the liquid. Lightly coat the apple slices in brown sugar. Heat 1 tablespoon butter in a nonstick pan and sear the apples until the sugar caramelizes. Reserve and keep warm.

Using the remaining 3 tablespoons butter, cook the bread slices until evenly browned on both sides. (You can use the same nonstick pan if you wish.)

Transfer 2 slices of bread to each plate, and top with 3 slices of apple, a dollop of whipped cream, and a mint sprig. Sprinkle with strawberries and pecans and serve with the maple syrup. Makes 4 servings.

The secret of staying young is to live honestly, eat slowly, and lie about your age. ~ Lucille Ball

Gourmet Pecan Waffles

1 egg
1 cup buttermilk
2 tablespoons vegetable oil
1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1/3 cup chopped pecans plus more for the top

Beat egg; add remaining ingredients in the order listed. Beat with a rotary beater until smooth. Heat waffle maker until ready. Pour batter onto hot waffle maker. Sprinkle the top with a few chopped pecans before lowering the lid. Bake according to your waffle maker manufacturer's directions until golden brown. Repeat with remaining pecans and batter. Serve with butter and syrup or your choice of topping.

Mimi's Favorite Puffed French Toast

Toast:
5 large eggs, lightly beaten
1 1/2 cups milk
1 cup cream or half and half
1 teaspoon vanilla
1/2 teaspoon cinnamon
8 slices firm, buttered, white bread (Italian sliced 1 1/2 inches thick)

Topping:
8 tablespoons unsalted butter, softened
1 cup light-brown sugar, firmly packed
2 tablespoons maple syrup or honey
1 cup broken pecan pieces

Mix eggs, milk, cream, vanilla, and cinnamon. Arrange buttered bread slices in the baking dish. Pour egg mixture over the bread. Cover and refrigerate overnight.

Preheat oven to 350 degrees.

Prepare topping. Mix butter, sugar, syrup or honey in a bowl. Stir in pecans. Spread topping over bread. Sprinkle pecans evenly. Bake until golden, about 40 minutes. Serve hot with preserves, stewed fruit compote, or whipped cream.

Recipe courtesy of Ivory Creek Bed and Breakfast, Hadley, Massachusetts

French Toast with Raspberry Cream Sauce

Toast:
6 eggs, beaten
1 cup milk
1/4 teaspoon vanilla
6 tablespoons packed brown sugar
1 1/2 teaspoons ground cinnamon
8 thick triangular slices of bread
3 tablespoons unsalted butter
1/4 cup whipped cream
1/2 pint fresh raspberries
4 sprigs fresh mint, if available
Raspberry Cream Sauce (recipe follows)

In a mixing bowl, whisk together the eggs, milk, vanilla, brown sugar, and cinnamon with a wire whisk. Soak the bread in the batter, giving it a little time to completely absorb all the liquid.

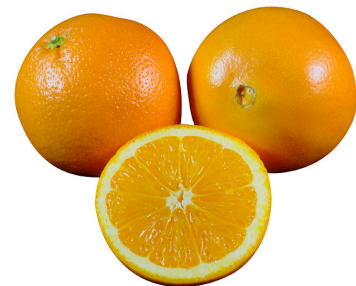
Melt the butter in a non-stick pan and cook the bread slices until evenly browned on both sides.

Transfer 2 slices of bread to each plate and top with raspberry cream sauce, a dollop of whipped cream, fresh raspberries, and a mint sprig. Makes 4 servings.

Raspberry Cream Sauce:

6 ounces frozen raspberries, thawed
1/2 cup sour cream
1/2 teaspoon cinnamon

Mix the raspberries with the sour cream and add the cinnamon.



A Glen's Place Creation
www.glensplace.com