

### **\*Croissant Egg Bake**

Serves 6-8

3 stale croissants split lengthwise and halved  
1 pound Jimmy Dean breakfast sausage, cooked, drained on paper towels and crumbled

Optional: Fresh baby spinach leaves  
6 slices Jarlsburg cheese  
18-24 eggs  
2 cups milk  
black pepper  
NO SALT

Blend eggs, milk and pepper. Butter 9x13-inch baking dish. Layer sausage, (spinach) then croissants. Pour in egg mixture. Top with cheese. Cover and refrigerate overnight.

Bake 300-degrees, uncovered, in oven for 60 minutes (8x8-inch baking dish), for 85 minutes in 9x13-inch . Or until the center of the egg bake is just firm to the touch. If you're in a hurry use microwave to finish off. If desired, quickly broil to brown top.

## Oatmeal Cereal

Serves 4-6

6 cups water

1 teaspoon s

alt

4 cups oatmeal

butter

brown sugar

raisins or chopped dried fruits, plumped

whole milk

Add salt and 3 cups oatmeal to boiling water. Cook stirring for 4 minutes. Remove from heat; add 1 cup oatmeal and cover 3 minutes. Season with butter, sugar and dried fruit. Serve milk in pitcher.

**\*Eggs Hussar**

One serving

2 eggs, poached

1 English muffin, sliced, lightly toasted and buttered

1 thin slice Canadian bacon or Black Forest ham

1 tablespoon Sauce Robert, spicy ketchup or chili sauce

1 tablespoon Hollandaise (see Sauces) or Honey Mustard salad dressing  
parsley

Assemble in following order: Muffin, bacon, Sauce Robert, egg,  
Hollandaise, parsley.

## Huevos Rancheros

Serves 2

1 teaspoon salad oil	1/2 teaspoon chili powder
1/3 onion, chopped	1/2 teaspoon oregano
1/3 green bell pepper, chopped	1/4 teaspoon cumin
1 garlic clove, mashed	2 tablespoons cilantro
	red wine to thin sauce
2/3 of 16 ounces can peeled tomatoes chopped with juice	2-4 eggs at room temp
green chili	1/2 cup Jack cheese, grated
1/2 teaspoon salt	2-4 corn tortillas, hot
dash pepper	Jalapeno sauce

Sauté onions, pepper, and garlic in large skillet. Add next 10 ingredients and simmer 20 minutes. Carefully place eggs on top of sauce making little depression for each egg. Sprinkle cheese over top. Cover and cook 3-6 minutes until cheese

melted and eggs turn white. Serve each egg on top of hot tortilla. Spoon additional sauce over top of each serving.

## Yogurt with Two Toppings

Serves 4

1 quart Greek yogurt

### Fresh Fruit Topping:

1 pint strawberries, sliced  
1 16 ounce can Mandarin oranges  
frozen wild blueberries  
honey

### Honey-Fig Topping with Vanilla and Cinnamon:

5 ounces dried figs, stemmed and quartered  
¼ cup honey  
¼ cup water  
½ teaspoon vanilla  
½ teaspoon ground cinnamon

Bring figs, honey, water, vanilla and cinnamon to a simmer in a small saucepan over medium-high heat. Cook until the liquid reduces, about 4 minutes.

## French Toast Casserole

Serves 6 - 8

1 long loaf French bread, about  
1/2 pound  
8 large eggs  
3 cups milk  
4 teaspoons sugar

3/4 teaspoon salt  
1 tablespoon vanilla  
2 tablespoons butter, cut into small  
pieces  
(1 teaspoon cinnamon)  
syrup

Butter 13x9-inch baking dish. Cut bread into 1-inch thick slices. Arrange bread slices in single layer over bottom of prepared dish. Beat eggs, milk, sugar, salt, vanilla (cinnamon). Pour over bread. Cover. Refrigerate overnight.

Heat oven to 350 degrees. Uncover casserole. Dot top with butter pieces. Bake, uncover, 45 minutes until bread is puffy and lightly browned. Serve with syrup.

## **Puffed Apple Pancake**

Serves 6

Louise Weiss

6 eggs

1-1/4 cups milk

1 cup flour

3 tablespoons sugar

1 teaspoon vanilla

1/2 teaspoon salt

1/4 teaspoon cinnamon

Pam non-stick spray

1/2 cup butter

2 apples, peeled and thinly sliced

3 tablespoons brown sugar

Preheat oven 425-degrees. In blender mix first 7 ingredients. Butter sides of 13x 9-inch baking dish. Melt butter in dish. Arrange apple slices in dish. Microwave until butter sizzles; do not let butter brown. Pour batter over apples. Sprinkle with brown sugar.

Bake in middle of oven for approximately 15 to 20 minutes or until puffed and brown. Serve immediately.



## **Buckwheat Waffle Batter**

Serves 2

### Wisk the following:

1 egg  
1 tablespoon corn oil  
1 cup + buttermilk  
1 tablespoon honey

### Combine and lightly stir in liquid above:

¼ cup buckwheat flour  
¼ cup cornmeal  
½ cup white flour  
1 ½ teaspoon baking powder  
¼ salt

**\* Challah French Toast**

Serves 4, about 8 pieces

Kangaroo House, Orcas Island

½ loaf Challah

4 eggs, slightly beaten

1 ¼ cups half & half

2 ½ tablespoons run

¾ tablespoon orange zest

2 ½ tablespoons sugar

¼+ teaspoon cinnamon

¼+ teaspoon nutmeg

corn flake cereal

butter

powdered sugar

maple syrup

Slice Challah into ¾-inch pieces. Place corn flakes in sealed plastic bag and crush moderately with a rolling pin; about 3 cups. Whisk together eggs, half & half, run, orange zest, sugar and spices. Dip Challah slices in egg mixture and arrange on rimmed baking sheet. Pour over remaining egg mixture (may need more). Let sit 10-15 minutes, turning halfway to absorb liquid before sautéing in melted butter until crispy and golden brown. Place Challah pieces on wire racks on top of baking

sheets. Place in preheated 250-degree oven to keep warm. Before serving, dust with powdered sugar.

### **\*Vegetable Frittata**

Serves 2-3

Cook's

½ cup chopped onion

2 small garlic cloves, minced

⅔ cup chopped green bell pepper

½ teaspoon salt

1 tablespoon butter

pepper

1 tablespoon olive oil

¼ cup chopped tomato

1 ½ cups chopped zucchini

6 large eggs

In oven-safe skillet over medium-high heat, sauté onion with bell pepper in butter and olive oil, stirring for 4 minutes. Add zucchini; continue cooking for 4 minutes. Add garlic, salt tomato and pepper; reduce heat to low simmer for 5 minutes.

Meanwhile, slightly beat eggs. Fold into vegetable mixture and continue to cook for 5 minutes or until the underside is set.

Preheat oven to 400-degrees, place skillet in oven for 3 to 5 minutes, or until puffed and golden.

## **Eggs Versailles**

Serves 1

Commander's Palace, Las Vegas

1 thick biscuit

Nova Scotia salmon

2 soft poached eggs

Hollandaise sauce

Garnish: black caviar, thin sprouts

Halve biscuit and toast; spread with butter. Layer salmon, eggs, Hollandaise atop each biscuit half. Garnish with caviar and thin sprouts.

## Cherry Clafouti with Cherry Compote

Serves 4

Alton Brown

### Clafouti:

12 ounces cherries  
2 large eggs  
¼ cup sugar  
½ cup whole milk  
1 teaspoon vanilla extract  
½ cup flour  
pinch salt  
½ teaspoon baking powder  
butter

### Compote:

2 ¼ cups pitted fresh cherries  
(blueberries are good too)  
½ cup orange juice (or orange-  
cranberry)  
¼ cup sugar  
pinch salt  
optional: cornstarch mixed with  
juice

Clafouti: Preheat oven to 400-degrees with rack in center.

Butter the bottom and sides of 9-inch shallow pie dish. If using fresh cherries, rinse, stem and pit the cherries. If using frozen, place into colander and

allow to thaw completely before using. Discard the juice. Spread the cherries evenly over the bottom of the pie dish.

In a large mixing bowl, whisk together eggs and sugar until frothy and lightened in color; set aside. Whisk together flour, baking powder and salt; add the egg mixture, milk, vanilla and whisk gently to just combine. Pour the batter over the cherries.

Bake uncovered for 20 minutes or until golden on top; cool slightly. Serve with large spoon and eat with tablespoons.

Compote: Bring all ingredients to a boil in heavy sauce pan. Reduce heat and simmer 10 minutes. Mash lightly with potato masher. To thicken, add 1-2 teaspoons cornstarch mixed with a little juice.

Serving Suggestions: Sweetened yogurt mixed with orange zest.

### **Breakfast Cookies**

Makes about two dozen cookies

*Oregonian*

½ cup toasted whole almonds, chopped by hand

½ cup orange flavored cranberries

½ cup chopped dried dates

1 ½ cup old-fashioned oatmeal, uncooked

1 ½ cups bran flakes, milled (not breakfast cereal)

½ cup whole-wheat flour

½ cup Grape-Nuts cereal

1 teaspoon baking soda

½ teaspoon salt

½ cup (1 stick) plus 2 tablespoons unsalted butter, at room temperature

½ cup firmly packed dark brown sugar

1 orange or tangerine, finely grated

1 egg, at room temperature

2 teaspoons vanilla



Preheat oven to 325-degrees (full convection). Line two baking sheets with parchment paper and set aside.

In a small bowl, mix together the almonds, cranberries and dates. In a medium bowl, whisk together oatmeal, bran flakes, whole-wheat flour, Grape-Nuts, baking soda and salt.

In a stand mixer on low speed, beat the butter and brown sugar until well blended, scraping down the sides and bottom of the bowl at least once. On medium speed, beat in the orange zest, followed by the egg and vanilla until well blended, scraping down the sides and bottom of the bowl as necessary. Slowly add the oat mixture, beating on low until blended. Remove the bowl from the mixer and stir in the almond mixture by hand. The dough will be moist and clumpy.

Using a tablespoon measure, scoop the dough into rounded balls. Arrange on the prepared baking sheet, 2 ½-inches apart. Bake for 15 to 20 minutes or until golden brown. Let cool for 5 minutes on the baking sheets before transferring to a rack to cool completely. Repeat with remaining dough.

### **Silicon Egg Poacher**

Coat inside of shells with Pam. Break eggs inside.

Bring 2-3 inches of water to boil in a medium deep saucepan. Gently float shell in boiling water. Reduce heat to medium. Cover tightly with lid. Fast simmer eggs 5 to 6 minutes for Eggs in a Cup.

Note: Smaller cups cook the eggs faster.

**\*Tuscan Frittata Affogata**

Serves 4 as a Main Course

Williams Sonoma

10 eggs  
½ cup shredded pecorino Romano or imported provolone cheese  
salt and pepper to taste  
olive oil  
8 to 12 ounces mild Italian sausage, casings removed  
1 small yellow onion,, cut into ¼” slices  
1 red bell pepper, cut into ½” slices  
1 cup chili sauce  
6 ounces fresh mozzarella cheese, sliced  
6-8 fresh basil leaves, thinly sliced

Preheat broiler. Whisk together eggs, Romano or provolone, salt and pepper. Add 1 tablespoon olive to a deep frittata pan over medium-high heat. Saute sausage until no longer pink, about 6 minutes. Transfer to separate bowl. Saute onion and

bell pepper until tender, about 10 minutes. Add to the sausage bowl. Clean out pan and heat 1 tablespoon oil over medium heat. Add egg mixture, sausage and vegetables. Use a spatula to lift cooked edges and allow uncooked eggs to flow underneath, 2 to 3 minutes; then cook 4 to 6 minutes more.

Place a plate upside down on top of deep pan; flip frittata onto the plate and then transfer to the pan. Cook covered 2-3 minutes. Uncover pan. Pour chili sauce onto center of frittata and gently spread to edges. Arrange mozzarella slices on top. Broil frittata 3 to 5 minutes or until cheese is slightly brown. Sprinkle with basil and serve.

Oven Method: Spray a glass baking dish with Pam. Add cooked sausage, onion and pepper. Pour in egg mixture. Bake or microwave until eggs are set. Add chili sauce and mozzarella. Broil, add basil and serve.

### **Diana's Friche**

1- 9" quiche/frittata

1 9" American pie dough shell, pre-baked

8 oz bacon, cut into 1/2" squares

2 med leeks, thinly sliced and rinsed

2 med red potatoes, med cubes

1 1/2 - 2 cups fresh spinach, shredded

1 sm clove garlic, minced

salt and pepper

1/2 cup shredded Jarlsberg Swiss cheese

12 eggs

Boil potatoes about 5 minutes. Drain; plunge into cold water. Drain and dry on paper toweling.

Sauté bacon on med heat for 6 minutes. Drain off fat and save. Drain bacon on toweling. Add 1 to 2 T bacon fat to pan; sauté leeks until soft. Add garlic and sauté one minute. Add spinach and cook for one minute, or until slightly limp. Let cool slightly. Mix in bacon and potatoes. Add salt and pepper to taste. Add cooled mixture to pie shell. Top with shredded cheese.

In blender, mix eggs; pour over filling.

Bake in preheated 375-degree oven for 30 minutes on center shelf. Cover lightly with foil and cook an additional 15 minutes or until firmly set.

### **Beth's Southwest Breakfast Frittata**

Serves 2

¼ pound chorizo sausage, cooked	4 eggs
2 teaspoons cooking oil	3 tablespoons half & half
2 green onions, thinly sliced	salt and pepper to taste
¼ cup red bell pepper, diced	½ cup shredded Mexican blend
½ jalapeno pepper, diced	cheese
2 tablespoons diced green chilies, drained	garnish: salsa, sour cream

Preheat oven to 400-degrees. Heat oil in non-stick, oven-proof skillet. Place sausage, onions, bell pepper, jalapeno and green chilies into skillet and heat 5 minutes. Beat together eggs, half & half, salt and pepper; pour into skillet. Cook by pushing eggs to center of skillet with a spatula. When eggs are almost set, sprinkle with cheese and place skillet in oven. Bake 10 minutes or until cheese is melted and eggs are set. Run a spatula around edges and under frittata to

remove from skillet. Slide onto a serving plate and garnish with salsa and sour cream.



## Oat Waffles

Serves 2

Alton Brown

2 <sup>3</sup>/<sub>4</sub> ounces old fashioned rolled oats  
2 ounces all-purpose flour  
1 <sup>1</sup>/<sub>2</sub> tablespoons sugar  
<sup>1</sup>/<sub>2</sub> teaspoon baking powder  
<sup>1</sup>/<sub>2</sub> teaspoon kosher salt  
<sup>1</sup>/<sub>4</sub> teaspoon baking soda  
1 large eggs, beaten  
2 tablespoons unsalted butter, melted and slightly cooled  
1 cup buttermilk at room temperature

Heat a 10-inch sauté pan over medium heat. Add the oats and cook, stirring occasionally, until toasted, about 3 minutes. Cool the oats in the pan for 2 to 3 minutes. Grind the toasted oats in a food processor until the consistency of whole-wheat flour, about 3 minutes.

Heat a waffle iron according to manufacturer's directions. Whisk together the toasted oat flour, all-purpose flour, sugar, baking powder, salt, and baking soda in a medium bowl. Whisk the eggs and melted butter together in another bowl, then add the buttermilk. Add the wet ingredients to the dry and stir until combined. Rest the batter for 5 minutes. Ladle the recommended amount of waffle batter into the hot iron. Close the iron top and cook until the waffle is golden on both sides and is easily removed from the iron. Repeat with remaining batter. Serve immediately or keep warm in a preheated 200 degree F oven until ready to serve.

## **Breakfast Burritos**

Serves 6

1 tablespoon olive oil

1 ½ cups black beans , drained and rinsed

1 medium red onion, finely chopped

1 large garlic clove, minced

1 red pepper, minced

optional: 1 cup baby spinach leaves

salt and pepper

1 tablespoon butter

12 large eggs, whisked+ with 1 teaspoon salt

1 cup shredded Mexican cheese mix

¼ pound bacon, cooked and crumbled

6 large burritos

hot sauce

Sauté onion and pepper until translucent, about 5 minutes. Add garlic, beans (and optional spinach) and sauté 30 seconds. Lightly mash. Season with salt and pepper to taste. Set aside.

Melt butter in non-stick skillet. Add eggs and stir until cooked but still wet.

Lay out burritos. For each burrito, spoon down the center-in order-bean mixture, eggs, cheese, bacon, hot sauce. Roll over the top and bottom, then roll tightly from one side. Microwave 1 minute to reheat.

## Denver Omelet Cups

Makes 6 one-egg servings

Pam	½ small red onion, diced small
4 cups hash browns	1 small red bell pepper, diced small
4 teaspoons butter, melted	4 ounces ham steak, diced small
2 egg whites, whisked	¾ cup grated cheddar cheese
kosher salt and pepper	6 eggs

Preheat oven to 475-degrees. Spray 6 nonstick jumbo muffin cups with Pam. Combine hash browns, butter and egg whites. Season with salt and pepper; mix well. Place ½ cup mixture into each muffin cup, firmly pressing into bottom and up side of each cup. Bake 15 minutes.

Meanwhile, sauté onion, bell pepper and ham until onion is softened, about 7 minutes. Season lightly with salt and pepper. Divide vegetables mixture evenly among cups and top with cheddar cheese. Bake 2 minutes. Crack 1 egg into each cup. Season with salt and pepper and bake until whites are set but yolks are still runny, about 7-8 minutes. With a small offset spatula or knife, remove cups and serve immediately.

### Italian Brunch Torte

Serves 12

2 tubes refrigerated crescent rolls,  
divided  
1 teaspoon olive oil  
6 ounces baby spinach (double)  
1 cup sliced mushrooms (double)  
7 eggs, divided  
2 teaspoons Italian seasoning

1/8 teaspoon pepper  
1/2 pound thinly sliced deli ham  
1/2 pound thinly sliced hard salami  
1/2 pound sliced provolone cheese  
2 12-ounce jars roasted red peppers,  
drained

Preheat oven to 350-degrees. Place greased 9-inch spingform pan on a double thickness of heavy foil. Securely wrap foil around pan. Unroll one tube crescent dough (keep other roll refrigerated) and separate into triangles. Press onto bottom of pan to form a crust, sealing seams well. Bake 10-15 minutes until lightly golden.

Heat oil in large skillet. Sauté spinach and mushrooms until mushrooms are tender. Pat dry with paper towels. In large bowl, whisk six eggs, Parmesan cheese, Italian seasoning and pepper. Slice red peppers and pat dry with paper towels.

Layer crust with half of ham, salami, provolone cheese, red pepper and spinach mixture. Pour half of the egg mixture over the top. Repeat layers; top with remaining egg mixture.

Unroll and separate remaining crescent dough. Press together to form a circle and seal seams; place over filling. Whisk remaining egg; brush over dough.

Bake, uncovered 1 to 2 hours or until torte reaches 160-degrees. Check after 45 minutes and cover loosely with foil if needed to prevent overbrowning. Carefully loosen sides from pan; remove rim and let stand 20 minutes before serving. Torte can also be served at room temperature.

### Hash Brown Pancetta Casserole

Serves 4

½ large onion, finely chopped	2 to 2-1/2 cups cooked hash brown potatoes
½ tablespoon olive oil	6 eggs
1 garlic clove, minced	1 cup milk
½ package (10-ounces) frozen chopped spinach, thawed and squeezed dry	2 ounces shredded fontina cheese, divided
¼ cup minced roasted red pepper, dried on paper towels	2 ounces shredded cheddar, divided
pinch salt	1 tablespoon Worcestershire sauce
pinch pepper	½ teaspoon ground mustard
4 ounces sliced pancetta, torn into 1-inch pieces	pinch nutmeg

In large skillet, sauté onion in oil until tender. Add garlic and cook 1 minute longer. Stir in spinach, red pepper, salt and pepper. Remove from heat.



In another skillet, cook pancetta over medium heat until crisp. Drain on paper towels.

In greased 8-inch square baking dish, layer hash browns, spinach mixture, pancetta. In large bowl, whisk eggs, milk, 1 ounce fontina, 1 ounce cheddar, Worcestershire sauce, mustard and nutmeg; pour over casserole. Sprinkle with remaining cheese. (You can cover and refrigerate overnight.) Bake, uncovered, at 350 for 45 minutes or until knife inserted near center comes out clean. (Or, finish cooking in microwave on high for 2-3 minutes until set.) Let stand for 10 minutes before cutting.