

Breakfast for Dinner

April 2011

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Bloody Mary

Present this menu at Andy's Liquor for a 10% discount on the featured wines

Maple-Oatmeal Scones

Yield: 14 large scones

Ingredients

- 3 1/2 cups all-purpose flour
- 1 cup whole-wheat flour
- 1 cup quick-cooking oats, plus additional for sprinkling
- 2 tablespoons baking powder
- 2 tablespoons granulated sugar
- 2 teaspoons salt
- 1 pound cold unsalted butter, diced
- 1/2 cup cold buttermilk
- 1/2 cup pure maple syrup
- 4 extra-large eggs, lightly beaten
- 1 egg beaten with 1 tablespoon milk or water, for egg wash

Glaze:

- 1 1/4 cups confectioners' sugar
- 1/2 cup pure maple syrup
- 1 teaspoon pure vanilla extract

Directions

- Preheat the oven to 400 degrees F.
- In the bowl of an electric mixer fitted with a paddle attachment, combine the flours, oats, baking powder, sugar, and salt. Blend the cold butter in at the lowest speed and mix until the butter is in pea-sized pieces. Combine the buttermilk, maple syrup, and eggs and add quickly to the flour-and-butter mixture. Mix until just blended. The dough may be sticky.
- Dump the dough out onto a well-floured surface and be sure it is combined. Flour your hands and a rolling pin and roll the dough 3/4 to 1-inch thick. You should see lumps of butter in the dough. Cut into 3-inch rounds with a plain or fluted cutter and place on a baking sheet lined with parchment paper.
- Brush the tops with egg wash. Bake for 20 to 25 minutes, until the tops are crisp and the insides are done.
- To make the glaze, combine the confectioners' sugar, maple syrup, and vanilla. When the scones are done, cool for 5 minutes, and drizzle each scone with 1 tablespoon of glaze. I like to sprinkle some uncooked oats on the top, for garnish. The warmer the scones are when you glaze them, the thinner the glaze will be.

Recipe courtesy of www.foodnetwork.com

Banana Bread

Yield: 1 loaf

Ingredients

- 10 tablespoons plus 1 teaspoon butter
- 1 cup mashed ripe bananas (about 2 large bananas)
- 1/2 cup sour cream
- 2 large eggs
- 1 1/2 teaspoons vanilla
- 2 cups cake flour
- 3/4 cup plus 2 tablespoons sugar
- 1 teaspoon baking soda
- 3/4 teaspoon baking powder
- 1/2 teaspoon salt
- 1 cup toasted, chopped walnuts

Preparation

- Preheat the oven to 350 degrees F.
- Lightly grease a 9 1/4 by 5 1/4 by 2 1/2-inch loaf pan with 1 teaspoon of the butter.
- Puree the bananas, sour cream, eggs and vanilla in a food processor.
- Sift the cake flour, sugar, baking soda, baking powder and salt into the bowl of an electric mixer fixed with a whisk attachment. Add the remaining 10 tablespoons butter and mix on medium-low speed until blended, about 30 seconds. Add the banana mixture in 3 batches, scraping the sides of the bowl and mixing on medium speed between each addition. Fold in the nuts.
- Pour into the loaf pan. Bake until lightly browned and bread bounces back to the touch, about 1 hour 10 minutes. Remove from the oven and cool for 10 minutes before turning out onto wire rack to cool completely.

Recipe courtesy of www.foodnetwork.com

Grand Fruit Salad

Yield: 8 servings

Ingredients

- 2 cups green grapes
- 2 cups sliced strawberries
- 2 cups sliced plums
- 1 cup sliced peaches
- 1 cup orange segments
- 1 cup sliced peeled kiwi
- 1/2 cup Grand Marnier or other orange liqueur
- 1/2 cup orange juice
- 2 tablespoons sugar

Preparation

- Combine all ingredients in large bowl. Cover and refrigerate up to 8 hours.

Recipe courtesy of www.bonappetit.com

Brown-Sugar Glazed Bacon

Yield: 8 servings

Ingredients

- 1 pound applewood-smoked bacon slices or thick-cut bacon slices
- 1/3 cup (packed) golden brown sugar

Preparation

- Position 1 rack in top third of oven and preheat to 400°F. Line large rimmed baking sheet with foil. Place large rack on lined baking sheet. Arrange bacon slices in single layer on rack. Sprinkle brown sugar evenly over. Bake until bacon is crisp and glazed, 15 to 18 minutes. Cool 5 minutes and serve.

Recipe courtesy of www.bonappetit.com

Homemade Sage Sausage Patties

Yield: 8 servings

Ingredients

- 3/4 cup shredded cheddar cheese
- 1/4 cup buttermilk
- 1 tablespoon finely chopped onion
- 2 teaspoons rubbed sage
- 3/4 teaspoon salt
- 3/4 teaspoon pepper
- 1/8 teaspoon garlic powder
- 1/8 teaspoon dried oregano
- 1 pound ground pork

Directions

- In a bowl, combine the first eight ingredients. Crumble pork over mixture and mix well. Shape into eight 1/2-in. patties. Refrigerate for 1 hour.
- In a nonstick skillet over medium heat, fry patties for 6-8 minutes on each side or until meat is no longer pink.

Recipe courtesy of www.tasteofhome.com

Lemon Ricotta Pancakes with Sautéed Apples

Yield: about 12 3-inch pancakes

Ingredients

For the sautéed apples

- 4 large Granny Smith apples, peeled, cored, and sliced
- 2 tablespoons unsalted butter
- 3 tablespoons sugar
- 1/2 teaspoon cinnamon
- fresh lemon juice to taste

For the pancakes

- 4 large eggs, separated
- 1 1/3 cups ricotta
- 1 1/2 tablespoons sugar
- 1 1/2 tablespoons freshly grated lemon zest
- 1/2 cup all-purpose flour
- melted butter for brushing the griddle
- maple syrup as an accompaniment

Preparation

Prepare the sautéed apples:

In a large heavy skillet sauté the apples in the butter over moderately high heat, stirring occasionally, for 5 minutes, or until they are softened, sprinkle them with the sugar and the cinnamon, and cook them over moderate heat, stirring occasionally, for 5 to 10 minutes, or until they are tender. Stir in the lemon juice and keep the mixture warm.

Make the pancakes:

In a bowl whisk together the egg yolks, the ricotta, the sugar, and the zest, add the flour, and stir the mixture until it is just combined. In a bowl with an electric mixer beat the egg whites with a pinch of salt until they hold stiff peaks, whisk about one fourth of them into the ricotta mixture, and fold in the remaining whites gently but thoroughly. Heat a griddle over moderately high heat until it is hot enough to make drops of water scatter over its surface and brush it with some of the melted butter. Working in batches, pour the batter onto the griddle by 1/4-cup measures and cook the pancakes for 1 to 2 minutes on each side, or until they are golden, brushing the griddle with some of the melted butter as necessary. Transfer the pancakes as they are cooked to a heatproof platter and keep them warm in a preheated 200°F. oven. Serve the pancakes with the sautéed apples and the maple syrup.

Recipe courtesy of www.epicurious.com

Fontina and Herb Charlotte

Yield: 12 servings

Ingredients

18 slice(s) white bread, trimmed and sliced in half
6 tablespoon(s) butter, melted
1 cup(s) chopped onion
3/4 teaspoon(s) salt
2 clove(s) garlic, finely chopped
1 1/2 cup(s) chopped artichoke hearts
1 cup(s) shredded Fontina cheese
8 eggs
3/4 cup(s) half-and-half
1/2 cup(s) chopped fresh basil
1/2 cup(s) chopped parsley
5 tablespoon(s) ricotta cheese
1/8 teaspoon(s) ground black pepper
1/4 cup(s) grated Parmigiano-Reggiano

Directions

- 1.Heat oven to 325 degrees F. Brush a 9-inch springform pan and bread slices with butter. Line the pan bottom and sides with the bread. Slightly overlap each slice. Press firmly into the corners of the pan, and pinch seams together.
- 2.Heat the remaining butter in a skillet over medium-low heat. Add the onions and 1/4 teaspoon salt and cook until light golden, about 10 minutes. Add the garlic and cook 1 minute. Stir in the artichoke hearts and cook for 2 minutes. Remove from heat and let cool. Toss in Fontina and place in the prepared pan.
- 3.Whisk eggs, half-and-half, herbs, ricotta, remaining salt, and pepper together. Pour over the artichoke mixture. Top with any remaining bread. Sprinkle with Parmigiano-Reggiano, cover with aluminum foil, and bake for 1 hour.
- 4.Remove the foil and bake until the top is golden brown, about 10 more minutes. Run a small knife around the rim to loosen from the pan. Let cool slightly before unmolding.

Tips & Techniques

Time-saver: Eliminate the bread and fill 2 ready-to-bake pie shells with the egg mixture. Bake at 400 degrees F for 30 minutes.

Recipe courtesy of www.countryliving.com

Coconut Cake with Chocolate Chunks and Coconut Drizzle

Yield: 8-10 servings

Ingredients

Cake

- 1 3/4 cups all purpose flour
- 2 teaspoons baking powder
- 1 teaspoon fine sea salt
- 1 cup unsweetened shredded coconut
- 3/4 cup sugar
- 1/2 cup (1 stick) unsalted butter, room temperature
- 2 teaspoons (packed) finely grated orange peel
- 2 large eggs
- 1 teaspoon vanilla extract
- 1 cup canned unsweetened coconut milk
- 6 ounces bittersweet chocolate bars (do not exceed 61% cacao), broken into 1/2-inch irregular pieces, divided
- 1/2 cup sweetened flaked coconut

Coconut Drizzle

- 3/4 cup powdered sugar
- 2 tablespoons (or more) canned unsweetened coconut milk
- 1/2 teaspoon vanilla extract
- Vanilla ice cream

Preparation

Cake

- Preheat oven to 350°F. Generously butter 9-inch-diameter cake pan with 2-inch-high sides; dust pan with flour, shaking out excess. Sift 1 3/4 cups flour, baking powder, and sea salt into medium bowl. Stir in unsweetened shredded coconut and set aside. Using electric mixer, beat sugar, butter, and orange peel in large bowl until light and fluffy. Add eggs 1 at a time, beating well after each addition. Beat in vanilla. Add flour mixture in 3 additions alternately with coconut milk in 2 additions, beating just until blended after each addition. Fold in half of bittersweet chocolate pieces. Spread batter evenly in prepared cake pan. Sprinkle remaining chocolate pieces over batter, then sprinkle with sweetened flaked coconut.
- Bake cake until golden and tester inserted into center comes out clean, tenting with sheet of foil if coconut atop cake is browning too quickly, 60 to 70 minutes. Transfer cake to rack and cool in pan 45 minutes.

Coconut Drizzle

- Whisk powdered sugar, 2 tablespoons unsweetened coconut milk, and vanilla in small bowl to blend well, adding more coconut milk by 1/2 teaspoonfuls until mixture is thin enough to drizzle over cake.

- Carefully run small knife around sides of cake to loosen. Invert cake onto platter, then carefully invert again onto another platter, coconut side up. Using small spoon, drizzle powdered sugar mixture decoratively over cake. Cool cake completely on platter. **DO AHEAD** *Cake can be made up to 1 day ahead. Cover cake and let stand at room temperature.*
- Cut cake into wedges and serve with vanilla ice cream.

Test-kitchen Tip

To make the chocolate chunks, leave the chocolate bars in their wrappers and break up the chocolate with a meat mallet.

Recipe courtesy of www.bonappetit.com

Blueberry Cream Cheese Tarts

Yield: 12 servings

Ingredients

- 2 (8-ounce) packages cream cheese, softened
- 1 cup sugar
- 1 teaspoon pure vanilla extract
- 2 eggs
- 12 vanilla wafers
- 1 (21-ounce) can blueberry filling, or other pie filling

Preparation

Preheat oven to 350 degrees F. Place a paper cupcake liner in each cup of a muffin pan. Beat cream cheese with a handheld electric mixer until fluffy. Add sugar and vanilla, beating well. Add eggs, 1 at a time, beating well after each addition. Place a vanilla wafer, flat side down, in each muffin cup. Spoon cream cheese mixture over wafers. Bake for 20 minutes. Allow tarts to cool completely. Serve with blueberry filling on top, or pie filling of your choice.

Recipe courtesy of www.foodnetwork.com

Mimosa

Yield: 1 serving

Ingredients:

Champagne
Orange Juice

Preparation:

Mix one part champagne and one part orange juice

Bloody Mary

Yield: 1 serving

Ingredients

- 2 ounces vodka
- Dash red wine
- Dash wine and sherry mix, not available commercially, recipe follows
- Pinch celery salt
- Salt and pepper
- 7 drops Worcestershire sauce
- 5 drops hot sauce
- 1 (6-ounce) container tomato juice
- Celery stalks
- Cherry tomatoes

Directions

Combine all of the ingredients in a highball glass containing ice, stir well, and serve with a celery stick and cherry tomato.

To substitute mix, add red wine and a dry sherry to the Bloody Mary.

Recipe courtesy of www.foodnetwork.com