

Valentine's Breakfast Menu

Baked Apple French Toast

Bacon and Chive Frittata

Oven Home Fries

Mimosas

Baked Apple French Toast (adapted from Jeanne Lemlin's Vegetarian Classics)

- 4 Tbs. (½ stick) unsalted butter
- 3 medium-large apples (such as Cortland, Macoun, or Empire), peeled and thinly sliced (4 - 4 ½ cups)
- ¾ cup firmly packed light brown sugar
- 1 tsp. Orange zest
- 2 Tbs. Water
- 1 tsp. Cinnamon
- 1/8 tsp. Nutmeg
- 6-8 slices Italian or wide French bread (4-5 inches diameter), cut 1 inch thick
- 4 large eggs
- 1 ¼ cups milk
- 2 tsp. Vanilla extract

Melt the butter in large skillet and add the apple slices. Saute 5 minutes, tossing often. Mix in the brown sugar, water, and cinnamon. Cook, stirring, 8 - 10 minutes, or until the apples are very tender. Take off heat, stir in orange zest. Scrape the mixture into a 13 x 9 x 2 inch Pyrex baking dish or other shallow 3 quart casserole.

Cover the apples with the bread slices, trimming the bread if necessary, to entirely cover the surface.

Beat the eggs thoroughly, then beat in the milk and vanilla. Pour all over the bread. Cover the dish with plastic wrap and refrigerate overnight.

Remove the dish from the refrigerator in the morning and let sit at room temp while you preheat the oven to 375°. Bake the casserole, uncovered, for 30-35 minutes, or until the bread is golden and firm. Let sit 10 minutes before unmolding.

Run a knife around the edges of the dish. If you have a platter or tray large enough to fit over the casserole, place it on top and carefully flip over the baking dish to unmold it. Otherwise, cut the French toast into individual portions and, use a spatula to lift the servings out of the pan. Flip the French toast over on the serving plate, so the apples are on top.

Serve with warm cinnamon syrup (Heat 1 cup maple syrup with ¼ tsp cinnamon in small saucepan until cinnamon is blended and the syrup is warm) and fresh whip cream.

Bacon and Chive Frittata

- 1 Tbs. Olive oil
- 4 strips bacon
- ½ large onion, finely diced
- 8 large eggs
- 2 Tbs. Chives chopped (plus 1 Tbs. for garnish)
- 1/3 cup grated Parmesan cheese
- ¼ tsp. Salt
- freshly ground pepper
- 1 Tbs. butter

Cook bacon in non-stick 10 inch skillet over medium heat until browned. (You can decide how brown you like your bacon.) Remove the bacon from the pan and drain on paper towels. Put bacon on plate, set aside.

Add 1 Tbs. olive oil to the skillet. Saute the onions over medium heat until soft and golden brown, about 10 minutes. Add the onion to the plate with the bacon.

Beat eggs in large bowl. Add the cheese, salt, pepper (to taste), chives, onions, and bacon.

Melt butter in skillet over low heat. Be sure to spread the butter around the pan, so it coats the sides. Add the egg mixture to the pan. After 5 minutes, lift the edges of the frittata and allow the remaining egg to seep over the edges. Do this two or three more times. After about 15 minutes the frittata should be mostly set. Preheat your broiler. When the frittata is almost cooked (75%), slide it under broiler for a minute or two. It's ready when the top is set. Let the frittata cool for 10 minutes before slicing and serving.

Rachael Ray's Oven Home Fries with Peppers and Onions

- 2 ½ pounds red skinned potatoes
- 3 Tbs. extra-virgin olive oil
- 1 green bell pepper, seeded and chopped
- 1 medium onion, chopped
- 1 Tbs. grill seasoning (recommended: McCormick's)
- 2 tsp. sweet paprika

Preheat oven to 500°.

Coarsely chop potatoes and transfer to nonstick cookie sheet. Toss with oil, peppers, onions and seasonings and place in oven 25 minutes, turning twice with spatula. Serve hot.

Mimosas

1 bottle champagne

1 quart orange juice

Orange curls (peel the rind of the orange)

Fill champagne glass half full with champagne, top of with orange juice. Add an orange curl to each glass to dress them up. (If you want to make them even fancier, run a cut orange around the rim of the glass and dip in sugar.)

Ingredient List for Valentine's Breakfast Menu (Feeds 4)

Dairy Items

- ___ 1 lb. unsalted butter
- ___ ½ gallon milk
- ___ 1 dozen eggs
- ___ Orange Juice

Bakery Items

- ___ 1 loaf of Italian or wide French loaf bread

Produce Items

- ___ 3 large apples (Cortland, Macoun, or Empire)
- ___ 1 orange
- ___ 2 onions
- ___ 1 green bell pepper
- ___ 1 bag red potatoes

Baking Aisle Items

- ___ 1 package light brown sugar
- ___ small container of cinnamon
- ___ small container of nutmeg
- ___ small container of paprika
- ___ grill seasoning
- ___ salt
- ___ pepper
- ___ pure vanilla extract (4 to 8 oz)
- ___ small bottle olive oil

Prepared Meats Case

- ___ 1 package bacon

Cheese Case

- ___ Small block of parmesan cheese

Wine Aisle

- ___ Champagne

