

Brunch Items

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BLINTZ SOUFFLÉ with BLUEBERRY SYRUP

Serves 8.

- 1/4 pound butter
- 1 cup all-purpose flour
- 1/3 cup sugar
- 2 teaspoons baking powder
- 6 eggs
- 1/2 cup orange juice
- 1 1/2 cups dairy sour cream

Blintz Filling:

- 8 ounces cream cheese, cut up
- 1 tablespoon sugar
- 1 pint small curd cottage cheese
- 2 egg yolks
- 1 teaspoon vanilla extract

Dairy sour cream for serving
Blueberry Syrup or assorted jams

- Preheat oven to 350.
- Butter a 13 x 9 inch baking dish; set aside.
- In a blender or large bowl, (I used mixer) mix butter, sugar, eggs, sour cream, orange juice, flour and baking powder until blended.
- Pour half the batter into prepared baking dish.
- Prepare Blintz Filling in food processor.
- Drop filling by heaping spoonfuls over batter in baking dish. With a knife, spread filling evenly; it will mix slightly with the batter.
- Pour remaining batter over filling.

- Unbaked souffle may be covered and refrigerated several hours or overnight until ready to use.
- Before baking, bring soufflé to room temperature.
- Bake uncovered 50 to 60 minutes or until puffed and golden.
- Serve immediately with sour cream and Blueberry Syrup or assorted jams.
- Makes 8 servings.

Blueberry Syrup

- 1 15 oz. can blueberries in light syrup
- 1/2 cup light corn syrup
- 1 tablespoon cornstarch
- 1/2 teaspoon lemon juice
- 1 tablespoon cold water
- dash salt
- dash cinnamon

- Combine blueberries, corn syrup, lemon juice, salt and cinnamon in a small sauce, place over medium heat.
- Mix cornstarch with water.
- Add to blueberry mixture and bring to a boil.
- Remove from heat and let stand 5 to 10 minutes.
- Serve warm.
- May be refrigerated and reheated.
- Makes 2 cups.

Recipe from Marian Sagan, September 1993, and (Brunch Get-Togethers Cookbook)

SAUSAGE and GREEN CHILE STRATA

Serves 6 - 8.

- 3 cups shredded sharp Cheddar Cheese (3/4 lb)
- 1 pound bulk sausage
- 5 slices white bread (buttered and cubed)
- 1 4 ounce can chopped green chiles
- 4 eggs
- 2 cups milk
- 3/4 teaspoon salt
- 3/4 teaspoon Chile powder
- 1/4 teaspoon pepper

- Brown the sausage, drain excess fat.
- Butter one side of the bread and cut into 1/2" cubes.
- Put half of the bread cubes into a 7 x 11 buttered baking dish.
- Sprinkle with half the shredded cheese and half can of green chiles.
- Cover with sausage.
- Top with remaining bread cubes, cheese and chiles.
- Beat together the eggs, milk, salt, Chile powder, and pepper.
- Pour evenly over strata.

- cover tightly and chill overnight or at least 8 hours.
- Bake uncovered in 350F oven for 1 hour or until golden brown.
- Let stand for 10 to 15 minutes before serving.

Recipe from Marlene Dervin.

DUTCH BABIES

Pansize	Butter	Eggs	Milkand flour
10oz. cup	1tbls	1	1/4cup each
2-3qts.	1/4cup	3	3/4cup each
3-4qts.	1/3cup	4	1cup each
4-4 1/2 qts.	1/2cup	5	1 1/4 cups each
4 1/2-5 qts.	1/2cup	6	1 1/2 cups each

- Select the recipe proportions to fit your pan.
 - Have all the ingredients at hand.
 - Put butter in the pan and set into a 425F. oven.
 - Mix batter quickly while butter melts.
 - Put eggs in blender container and whirl at high speed for 1 minute.
 - With motor running, gradually pour in milk.
 - Then slowly add flour; continue whirling for 30 seconds.
- (With a rotary beater, beat eggs until light and lemon colored; gradually beat in milk then flour.)
- Remove pan from oven and pour batter into the hot melted butter.
 - Return to oven and bake until puffy and well browned --20 to 25 minutes, depending on the pan.
 - Dust with ground nutmeg if you wish.
 - Serve at once with any topping

TOPPINGS

Syrup, powdered sugar, fresh fruit, canned pie filling, sauted hot fruit.

Recipe from Sunset Magazine

SWISS PIE with CRAB MEAT SAUCE

Serves 6 - 8.

- 1 Unbaked pie shell
- 4 eggs, separated
- 1 1/2 cup light cream
- 1/2 teaspoon salt
- 1/8 teaspoon ground nutmeg
- 6 ounces Swiss cheese, shredded (1 1/2 cups)

- Bake pie shell at 450F for 7 minutes.
- Remove from oven and reduce oven temperature to 350F.
- Combine the 4 beaten egg yolks with the cream, salt and nutmeg.
- Beat the egg whites until stiff peaks form and fold into yolk mixture.
- Fold in the cheese.

- Pour into baked pie shell.
- Bake at 350°F. for 40 - 45 minutes or until knife inserted just off-center comes out clean.
- Let stand 5 minutes before serving with crab sauce.

SAUCE

7 1/2 ounces crab, drained and flaked (or 1 cup fresh)
 2 tablespoons butter
 2 teaspoons flour
 1/8 teaspoon salt
 1 cup light cream

- Melt butter in pan.
- Blend in the flour and salt.
- Add the cream and cook and stir until thickened.
- Stir in crab meat until heated through.

Recipe from Suzanne Wehde and Mary Elaine McEnery.

PICNIC TORTE

- Line a 8-inch spring form pan with either puff pastry, pate brise, or brioche, allowing for a pastry lid.
- Paint inside of the pastry with Dijon mustard.
- Bake unfilled pastry for 20 minutes.
- Make 2 crepes about 8-inches in diameter.
- Use 2 eggs, dash nutmeg and 1/2 teaspoon butter for each crepe.
- Saute 2 chopped onions and 2cloves minced garlic together in 2 teaspoons olive oil.
- Add 4 tomatoes, peeled and seeded, and cook until thick, about 25 minutes.

3/4 - 1 pound baked ham, salami, or turkey, sliced
 1/2 - 3/4 pound sliced Gruyere
 1 small can sliced olives
 chopped parsley

Layer in baked pastry	1	omelette
	1/3	gruyere
	1/2	tomato mixture
	1/2	meat
		parsley
	1/2	olives
		repeat upward
top with 1/3		Gruyere
		pastry lid

- Egg yolk wash before baking.
- Bake at 450F. for about 20 minutes.
- Lower to 350F for about 30 minutes more until very brown.

To reheat; bring to room temperature before baking at 350F. for 30 minutes.
For a picnic; after baking wrap well to keep warm until needed.

SOUTHWESTERN CHICKEN STRATA

Bakes at 350F. for about 1 hour.

- 1 3 1/2-pound chicken, stewed to make 4 cups chopped
- 3 tablespoons butter
- 1 green bell pepper, seeded and chopped
- 8 ounces mushrooms, sliced
- 1 onion, sliced
- 1 Serrano pepper, seeded and chopped
- 1 Anaheim or banana pepper, seeded and chopped
- 3 jalapeno peppers, seeded and chopped
- 1 1/2 cups chopped tomatoes
- 24 slices French bread
- 3 cups shredded Jack cheese
- avocado slices or cilantro springs for garnish

Sauce:

- 1/2 cup butter (1 stick)
 - 3 cups reserved chicken stock
 - 1 1/4 cups milk
 - 1/4 cup flour
 - 1/4 cup cornstarch
 - 2 cloves garlic, minced
 - 1 1/2 teaspoons ground cumin
 - 1 1/2 teaspoons ground chili powder
 - 1/1 teaspoon salt, or to taste
 - 1/2 teaspoon black pepper
- Cook chicken in water with salt and pepper until done (45-50 minutes).
 - Remove chicken and reserve stock.
 - When chicken is cool enough to handle, remove meat from bones, and chop.
 - In a skillet, saute green bell pepper, mushrooms, onion, chilies and tomatoes in the 3 tablespoons of butter until soft, about 15 minutes.
 - Drain vegetables; set aside.

To make the sauce:

- Heat the stick of butter, chicken stock and milk in a saucepan over medium heat.
- Place flour, cornstarch, garlic, cumin, chili powder, salt and pepper in a food processor. Pulse to blend.
- When milk mixture is almost boiling, remove from heat and pour half of it into the food processor with the machine on.
- Sauce will thicken in the bowl.
- Scrape thickened mixture back into saucepan with remaining milk mixture.
- Whisk over low heat until thickened, then remove from heat.
- Lightly oil a 13 x 9 inch baking pan
- Place 12 slices of bread in the bottom.

- Layer on half the chicken, then a third of the sauce, then half the drained vegetables, then half the shredded cheese.
- Repeat layers, with final third of sauce on top.
- Chill, freeze or bake. Cooking time will depend of whether it is frozen, chilled or fresh.

Notes:

- I bought sliced French Bread at Trader Joe's (the slices were rectangular), and cut them to fit the pan.
- I used frozen boneless chicken breasts instead of a whole chicken.
- Safeway Marketplace on El Camino carries all the peppers.
- I made the strata the night before and brought it to room temperature before baking and let it set up covered before cutting it.

Recipe from Mercury News Feb. 17,1993, used for Karen Mizianty's Shower.

QUICHE LORRAINE 1

- 1 baked pie crust
- 1 tablespoon butter
- 2 small white onions, finely chopped
- 1/2 cup cooked ham shredded
- 1 cup grated Swiss cheese
- 2 cups cream
- 1/2 teaspoon salt
- 1/4 teaspoon cayenne
- 1/2 teaspoon white pepper
- 1/4 teaspoon nutmeg

- Saute onions in butter until transparent.
- Place ham on bottom of frozen pie crust
- Sprinkle cheese and onion on top of ham.
- Beat eggs, cream, and seasonings and strain over onion-cheese mixture.
- Bake on lower shelf at 450F for 15 minutes.
- Reduce heat to 350F and bake for 25 minutes more on upper shelf or until custard is set.
(Test: Insert knife 1" from edge. If it comes out clean, pie is ready.)

(Note: For tarts, cut filling recipe in half.)

Can be frozen, then wrapped.

To serve when frozen, bake on lower shelf at 450F for 15minutes. Reduce heat to 350F and bake for 50 minutes on upper shelf or until custard is set.

Recipe from "The Wonderful World of Freezer Cooking" by Helen Quat

QUICHE LORRAINE 2

- 1 cooked pie crust
- 3-4 strips bacon, fried
- 4 ounces grated Gruyere cheese
- 1 small onion chopped finely
- 3 eggs

- 1 cup milk or half and half
- 1/4 teaspoon salt
- pepper to taste

Crumble bacon on crust.
Sprinkle cheese and onion over bacon
Beat the eggs, milk, salt and pepper.
Pour over onion cheese mixture.
Bake at 375°F for 30 minutes.
garnish with tomato slices.

Recipe from Suzanne Wehde

HASH BROWN QUICHE

Recipes courtesy Paula Deen, 2007

- 3 cups, shredded frozen hash browns, thawed and drained
- 4 tablespoons (1/2 stick) butter, melted
- 3 large eggs, beaten
- 1 cup half-and-half
- 3/4 cup diced cooked ham
- 1/2 cup diced green onions
- 1 cup shredded Cheddar
- Salt and freshly ground black pepper

Preheat oven to 450 degrees F.

Gently press the drained hash browns between paper towels to dry them as best as possible. In a 9-inch pie plate, toss the hash browns with the melted butter into the plate. Press them into the bottom and up the sides to form a crust. Bake for 20 to 25 minutes until golden brown and starting to crisp.

Meanwhile, in a large mixing bowl, combine the remaining ingredients. When the hash brown crust is ready pour the egg mixture over it and return to the oven.

Lower the oven temperature to 350 degrees F and bake for about 30 minutes until the quiche is light golden brown on top and puffed.

CHEDDAR, VEGETABLE and SAUSAGE STRATA

6 generous servings

- 9 1-inch thick slices French bread (each about 3x5 inches)
- 5 large eggs
- 1 teaspoon Dijon mustard
- 1 teaspoon dried basil
- 1/2 teaspoon salt
- 1 1/2 cups half and half

2 cups (packed) grated sharp cheddar cheese (about 8 ounces)
1/2 green bell pepper, cut into 2x1/4-inch strips
15 cherry tomatoes, halved
6 ounces smoked sausage (such as kielbasa), cut into 1/2-inch cubes
2 tablespoons minced onion
Chopped fresh parsley

- Butter 13x9x2-inch glass baking dish.
- Fit 8 bread slices in prepared dish.
- Cut remaining bread sliced into 1-inch cubes; fit cubes into any empty spaces.
- Whisk eggs, mustard, basil and salt in medium bowl to blend; whisk in half and half. Ladle custard over bread.
- Cover; chill at least 2 hours or overnight.
- Preheat oven to 350 F.
- Sprinkle mixture in dish with black pepper.
- Top with half of cheese, then bell pepper, tomatoes, sausage, onion and remaining cheese.
- Cover loosely with foil.
- Bake 20 minutes longer.
- Cool 5 minutes. Sprinkle with parsley.
- Serve hot or warm.

Recipe from Bon Appétit, December 2000

FRENCH TOAST for a GROUP

1 cup brown sugar
1/2 cup butter, melted
2 teaspoons cinnamon, divided
3 tart apples, peeled and sliced
1/2 cup dried cranberries
1 loaf French bread, not sourdough, cut in 1 inch slices
6 eggs
1 1/2 cups milk
1 tablespoon vanilla

Combine brown sugar, butter and 1 teaspoon cinnamon in a 13 x 9 baking dish.
Add apples and cranberries.
Toss to coat, then spread mixture evenly over bottom of pan.
Arrange bread slices on top.
Mix together eggs, milk, vanilla, and remaining cinnamon, and pour over bread.
Cover and refrigerate 4 to 24 hours.
Bake at 375°F. for 40 minutes.
Uncover and bake an additional 5 minutes.
Let stand 5 minutes, then serve warm.

Recipe from Maryanne Toy, Katie's mom, Wilson Preschool, 2001

FRENCH TOAST SOUFFLÉ

- 10 cups cubed bread (16 slices of sturdy white bread)
- 1 ounce block of 1/3 less fat softened cream cheese
- 8 large eggs
- 1 1/2 cups 2% milk
- 2/3 cup half and half
- 1/2 cup maple syrup
- 1/2 teaspoon vanilla

Spray 13x9 baking dish with cooking spray.

Add bread cubes to dish.

In separate bowl, beat cream cheese, add eggs 1 at a time.

Then add milk, half and half and vanilla.

Beat until smooth

Pour over bread cubes.

Refrigerate overnight.

Bake in a 375°F. oven for 50 minutes or until set.

Sprinkle with powdered sugar

Serve with maple syrup.

Recipe from Jodie Sugiyama, Emi's mom, Wilson Preschool, 2001