

Eggceptional Easter Brunch

Menu

Appetizers

Smoked Salmon Canapés

Red Potato Poppers

First Course

Breakfast Fruit Crunch

Entrée

Easter Rising Soufflé

Herb Baked Tomatoes

Blueberry Coffee Cake

Dessert

Lemon Ribbon Pie

The AMEN Gourmet Cooking Club

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Smoked Salmon Hors d'oeuvres

One loaf of Pumpnickel Boule (La Brea Bakery) Whole Foods
(have them slice it)

Cut any shape with cookie cutter(I used chicks)

Mix cream cheese with red onion (chopped), capers (chopped)
and spread on bread

Top with a small piece of smoked salmon.

Red Potato Poppers

Small Red Potato Creamers.

Steam until cooked (not too soft)

Cut potatoes in half, scoop out a little potato and add a sour cream
filling of your choice.

Top with well drained caviar just before serving.

Breakfast Fruit Crunch

Serves 4

Preheat the oven to 350°.

1 cup old fashioned or quick-cooking (not instant) oatmeal
½ cup sweetened, shredded coconut
½ sliced or slivered almonds
3 tablespoons vegetable oil
2 tablespoons honey
8-10 strawberries, diced
½ cup blackberries, halved
¼ fresh pineapple, preferably golden diced
2 cups plain yogurt

To make the granola, toss the oatmeal, coconut, almonds, oil, and honey together in a large bowl until they are completely combined. Pour onto a sheet pan and bake stirring occasionally with a metal spatula, until the mixture turns an even golden brown, about 15 minutes.

Remove the granola from the oven, scrape the pan with the spatula to loosen the granola, and allow to cool, stirring once.

Combine the strawberries, blackberries, and pineapple in a bowl. In 4 parfait glasses or tall glasses, alternately layer half the fruit, then half the yogurt, and sprinkle with the cooled granola. Repeat with a second layer of fruit, yogurt, and granola.

Easter Rising

Prepare 24 hours in advance

Serves 8

Preheat oven to 350°

12 slices white bread-crusts removed
2-3 tablespoons butter or margarine (to butter bread)
½ cup butter (to sauté onions/mushrooms)
¾ pound fresh mushrooms, sliced
2 cups chopped yellow onions
Salt and pepper to taste
1 ¾ pounds mild Italian Sausage (bulk)
¾-1 pound Cheddar cheese, grated
5 eggs
2 ½ cups milk
3 teaspoons Dijon mustard
1 teaspoon dry mustard
1 teaspoon nutmeg
1 teaspoon salt
1/8 teaspoon pepper
2 tablespoons chopped parsley

Butter the bread-set aside

Melt butter and sauté mushrooms and onions until tender. Season with

salt and pepper.

Cook sausage(will crumble as it browns). In a greased 11 x 7 shallow casserole, layer ½ of the bread (buttered side up), mushrooms/onions, sausage and cheese.

Repeat layers, ending with cheese.

In a medium bowl, mix eggs, milk, both mustards, nutmeg, 1 teaspoon salt and 1/8 teaspoon pepper.

Pour it over the sausage and cheese casserole. Cover and refrigerate overnight.

When ready to bake, sprinkle the parsley over the top and bake uncovered for 1 hour.

Herb Baked Tomatoes

Preheat oven to 350°

Serves 8

8 Roma Tomatoes, sliced $\frac{1}{4}$ in thick
2 Tablespoons Olive oil
1 teaspoon Chopped parsley or $\frac{1}{4}$ teaspoon dry parsley flakes
 $\frac{1}{2}$ teaspoon dried Oregano leaves
 $\frac{1}{2}$ teaspoon Basil flakes
Salt to taste

Place the sliced tomatoes in a lightly oiled baking dish (size: to accommodate amount). Drizzle the oil over the tomatoes and sprinkle with the remaining ingredients. Bake for 15-20 minutes

Blueberry Coffee Cake

Serves 12

Preheat oven to 350°

½ cup butter

1 cup sugar

3 eggs, lightly beaten

1 teaspoon baking powder

¼ teaspoon salt

1 teaspoon soda

2 cups unbleached white flour, unsifted

1 cup sour cream

2 cups fresh or frozen blueberries

Topping:

1 ⅓ cup brown sugar

⅓ cup butter

⅓ cup flour

Cream the butter and sugar. Add eggs, baking powder, salt, and soda. Alternating, add flour and sour cream. Fold in blueberries. Pour into well buttered cake pan approximately 9x13x2 inches.

For the topping: Cream brown sugar and butter. Add flour to get a semidry, lumpy mixture. Spread on top of the batter.

Bake for 30 minutes or until a toothpick inserted in the center comes out clean. The topping should melt and partially sink into the batter.

Lemon Ribbon Pie

12 T. butter
grated peel of 3 lemons
 $\frac{2}{3}$ C. lemon juice
 $\frac{1}{4}$ tsp. salt
2 cups sugar
4 eggs
4 egg yolks
 $\frac{1}{2}$ gallon vanilla ice cream (you will use about $\frac{3}{4}$ of it)
1 – 10 inch baked pie shell

Lemon butter sauce: Melt butter, add lemon peel, lemon juice, salt, and sugar. Slightly beat whole eggs and egg yolks. Combine with other mixture and cook over double boiler stirring continuously with wire whisk till thickened. Cool.

Smooth $\frac{1}{2}$ of the ice cream in the pie shell. Spread $\frac{1}{2}$ lemon mixture over ice cream. Freeze. Cover with remaining ice cream and lemon sauce. Freeze.

Meringue:

Beat 4 egg whites until stiff and add 8 T. sugar. Cover pie with meringue and bake at 475° until lightly browned about 2 minutes.



Clockwise from above:

- Red Potato Poppers
- Smoked Salmon Canapés
- Breakfast Fruit Crunch
- Easter Rising Soufflé, Blueberry Coffee
Cake, Herb Baked Potatoes
- Lemon Ribbon Pie

