



EASTER BRUNCH

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Menning Mimosa

INGREDIENTS

- 6 tablespoons freshly squeezed orange juice
- 2 tablespoons freshly squeezed lemon juice
- 2 tablespoons orange flavored liqueur, such as Grand Marnier
- Prosecco, chilled
- Fresh mint leaf

DIRECTIONS

1. In a Champagne flute, mix together orange juice, lemon juice, and liqueur. Fill with Prosecco. Garnish with mint leaf and serve immediately.

Crème Fraiche Salmon Spread

Ingredients

Coarse salt and freshly ground pepper

1 pound skinless fresh salmon, cut into 1-inch pieces

½ cup crème fraiche

1 small shallot, minced (about 2 tablespoons)

2 tablespoons minced fresh chives, plus more for garnish

2 ounces smoked salmon (preferably unsliced), chopped to a ¼ inch dice

1 small Belgian endive, trimmed and thinly sliced, for serving

Directions

Bring 2 inches of water to a boil in a medium pot. Reduce heat to a simmer and season generously with salt. Add fresh salmon and poach until just cooked through, about 4 minutes. Remove with a slotted spoon and transfer to a plate. Let cool completely.

Combine crème fraiche, shallot, and chives in a medium bowl. Add poached and smoked salmon, gently stirring until just incorporated, with some flakes of fresh salmon remaining. Season with salt and pepper. Spread can be made 1 day ahead and stored in refrigerator. Before serving, top with chives and endive. Serve with crackers.

Serves 6

Yogurt and Fruit Parfait

4 servings

Ingredients

3 cups vanilla nonfat yogurt
1 cup fresh or defrosted frozen strawberries in juice
1 pint fresh blackberries, raspberries or blueberries
1 cup good quality granola

Directions

Layer 1/3 cup vanilla yogurt into the bottom each of 4 tall glasses. Combine defrosted strawberries and juice with fresh berries. Alternate layers of fruit and granola with yogurt until glasses are filled to the top. Serve parfaits immediately to keep granola crunchy.

Recipe courtesy of Rachael Ray

Ham 'N Eggs Brunch Braid

Never has there been such an impressive way to serve scrambled eggs! The cream cheese keeps the eggs moist inside a golden crust.

Ingredients

- 4 ounces cream cheese
- 1/2 cup milk
- 8 eggs, divided
- 1/4 teaspoon salt
- Dash ground black pepper
- 1/4 cup red bell pepper, chopped
- 2 tablespoons sliced green onions with tops
- 1 teaspoon butter or margarine
- 2 packages (8 ounces each) refrigerated crescent rolls
- 1/4 pound thinly sliced deli ham
- 1/2 cup (2 ounces) shredded cheddar cheese

Directions

1. Preheat oven to 375° F. Place cream cheese and milk in a large bowl. Microwave on HIGH 1 minute. Whisk until smooth. Separate 1 egg; reserve egg white. Add the yolk and remaining 7 eggs, salt and black pepper to Batter Bowl; whisk to combine.
2. Chop bell pepper. Add bell pepper and onions to egg mixture. Melt butter over medium-low heat. Add egg mixture; cook, stirring occasionally, until eggs are set but still moist. Remove pan from heat.
3. Unroll 1 package of crescent dough; do not separate. Arrange longest side of dough across width of **Rectangle Stone**. Repeat with remaining package of dough. Roll dough to seal perforations. On longest sides of Baking Stone, cut dough into strips 1 1/2 inches apart, 3 inches deep (there will be 6 inches in the center for the filling). Arrange ham evenly over middle of dough. Spoon eggs over ham. Shred cheddar cheese over eggs.
4. To braid, lift strips of dough across filling to meet in center, twisting each strip one turn. Continue alternating strips to form a braid. Brush lightly beaten egg white over dough. Bake 25-28 minutes or until deep golden brown. Cut into slices and serve.

Yield:

- 10 servings

Nutrients per serving:

Calories 310, Fat 21 g, Sodium 820 mg, Dietary Fiber less than 1 g

Caramelized Bacon

Ingredients

½ cup light brown sugar, lightly packed
½ cup chopped or whole pecans
2 teaspoons kosher salt
1 teaspoon freshly ground black pepper
1/8 teaspoon ground cayenne pepper
2 tablespoons pure maple syrup
½ pound thick-sliced applewood-smoked bacon

Directions

Preheat the oven to 375 degrees F. Line a sheet pan with aluminum foil (for easy cleaning) and place a wire baking rack on top.

Combine the brown sugar and pecans in a food processor and process until the pecans are finely ground. Add the salt, black pepper and cayenne pepper and pulse to combine. Add the maple syrup and pulse again to moisten the crumbs.

Cut each bacon slice in half crosswise and line up the pieces on the baking rack without touching. With a small spoon, evenly spread the pecan mixture on top of each piece of bacon, using all of the mixture. Bake for 25 to 30 minutes, until the topping is very browned but not burnt. If it's underbaked, the bacon won't crisp as it cools.

While it's hot, transfer the bacon to a plate lined with paper towels and set aside to cool. Serve at room temperature. (The caramelized bacon can be made early in the day and stored at room temperature.)

Yield: 15 to 20 servings

Recipe courtesy of Ina Garten

Asparagus and Spring Greens Salad With Feta Vinaigrette

8 servings (serving size: about 1 cup)

Ingredients

1 lb. green and white asparagus, trimmed and cut into 2-inch pieces
2 ¼ tsp. salt, divided
1 T minced shallots
2 T white balsamic vinegar
2 T extra-virgin olive oil
½ tsp. grated lemon rind
¼ tsp. freshly ground black pepper
¼ cup crumbled Feta cheese, divided
1 (5 oz) package mixed salad greens

Directions

1. Cook asparagus and 2 teaspoons salt in boiling water 2 minutes or until crisp-tender. Drain and rinse asparagus under cold water; drain
2. Combine remaining ¼ teaspoon salt, shallots, and next 4 ingredients (through pepper) in a small bowl, stirring with a whisk. Stir in 1/8 cup cheese.
3. Combine asparagus and greens in a large bowl. Drizzle with dressing; toss gently to coat. Sprinkle with remaining cheese.



Menning Mimosa



Yogurt and
Fruit Parfait



Crème Fraiche Salmon Spread



Asparagus and Spring Greens Salad with Feta Vinaigrette,
Carmelized Bacon, Ham 'N Eggs