



MEDITERRANEAN QUICHE

INGREDIENTS

- 1 each Pie crust
- 5 egg Whole eggs, large
- ½ c Half and Half cream
- ¼ c Red onion, small diced
- ½ c Ham, small diced
- 2 c Fresh spinach, rough chop
- ¼ c Roma tomato, small diced
- ¼ c Roasted red bell pepper, small diced
- 4 oz Feta cheese
- 1 tsp Basil, dried
- 1 tsp Oregano leaves, dried
- 1 tsp Garlic, minced
- 1 tbs Olive oil
- To Taste Salt and Pepper

DIRECTIONS

1. Heat oven to 375°F. Place pie crust in 9-inch glass pie plate or quiche pan as directed on box for One-Crust Filled Pie .Par- Bake for 6 minutes.
2. In large skillet on high heat add olive oil, onion, and garlic, sauté for 3-4 minutes.
3. Add ham and sauté for 3 minutes.
4. Add diced tomatoes and roasted peppers, sauté for another 3 minutes.
5. Add spinach 1 cup at a time and cook down until moisture is mostly gone.
6. Sprinkle feta cheese evenly in the crust. Add sauteed ham mixture into pie shell evenly over feta cheese.
7. In small bowl with whisk or in blender, beat eggs, half-and-half, salt and pepper. Until eggs are completely blended.
8. Pour egg mixture into pie shell covering sauté ham mixture.
9. Bake 2- to 25 minutes or until set and knife inserted in center comes out clean. Let stand 10 minutes before serving.



FRIED FRENCH TOAST

INGREDIENTS

- 1 each Loaf French Bread (sliced thick -2 in")
- 3 cup Vegetable shortening (For frying)
- 4 each Whole eggs (whisked)
- 1 tbs Brown sugar
- 1 tbs Vanilla extract
- 2 tsp Cinnamon
- 1 tsp Nutmeg

DIRECTIONS

1. Slice French bread loaf into thick slices. About 2 inches thick and let air dry.
2. In large cast iron skillet or fry pan heat shortening over medium heat, completely melting shortening. Bring the shortening up to 375 degrees.
3. In a medium size bowl whisk eggs, brown sugar, vanilla, nutmeg, and cinnamon. Transfer to low sided container (large enough size to dip bread into, to coat evenly)
4. Once shortening has reached 375 degrees, place one slice of bread into egg mixture to evenly coat the slice of bread. Gently place bread into shortening.
5. Fry French bread for 2-3 minutes until golden brown. Flip once and fry the other side of bread.
6. Remove bread from shortening and place onto paper towel or baking rack to allow any excess oil to dry.



- This recipe is the **topping only**. Main recipe is on a separate page.


CHERRIES JUBILEE (TOPPING)

INGREDIENTS

- ½ cup White sugar
- 2 tbs Cornstarch
- ¼ cup Cold water
- ¼ cup Orange juice, fresh squeezed
- 1 lb Bing or other dark, sweet cherries, rinsed and pitted (or use frozen pitted cherries)
- ½ tsp Orange zest, finely grated
- ¼ tsp Cherry extract
- ¼ cup Brandy

DIRECTIONS

1. In large skillet stir together sugar and corn starch.
2. Whisk in water and orange juice, bring to boil over medium heat, whisking together until thick.
3. Add orange zest and cherries return to boil. Reduce heat and simmer cherries for 10 minutes.
4. Drizzle brandy over cherries and ignite them with lighter or flame for stove. Flambe! Shake the pan occasionally until the flame has gone out.
5. Pour cherry mixture over desired accompaniment French Toast, Pancakes, Waffles, Crepes or Ice Cream and Enjoy.

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BANANA FOSTERS TOPPING

INGREDIENTS

- 2 each Banana, sliced
- 4 tbs Unsalted butter
- ¼ cup Dark brown sugar
- ½ tsp Vanilla extract
- ¼ tsp Nutmeg, ground
- ½ tsp Cinnamon, ground
- 3 tbs Dark rum or Brandy
- 3 tbs Pecans (rough chopped)
- 1 pinch Salt

DIRECTIONS

1. In medium skillet over high heat toast chopped pecans for 2-3 minutes constantly stirring to get even toast on pecans and not allowing to burn. Remove pecans and set aside.
2. In the same skillet heat butter over medium heat. Once butter is melted add brown sugar, vanilla, cinnamon, and nutmeg.
3. Bring to boil constantly stirring allowing brown sugar to fully dissolve.
4. Add bananas and sauteed for 1 minute.
5. Drizzle the rum into pan and use lighter or flame of stove to light rum on fire. Flambe! Occasional shaking pan, continue to cook until the flame has gone out.
6. Sever over your desired accompaniment, French Toast, Pancakes, Waffles, Crepes, Coffee Cake or Ice Cream.
7. Topped with toasted pecans and enjoy.



BLOOD ORANGE MIMOSA

INGREDIENTS

- 1 cup Freshly Squeeze Blood Orange Juice (about 5 oranges)
- 1/8 cup Chambord Liqueur
- 1 750ML Bottle of bubbly Rosa
- 2 extra Blood Oranges to use for garnish, sliced
- Fresh mint for garnish

DIRECTIONS

1. Prepare this just before you're ready to serve it. Combine the blood orange juice, Chambord, and champagne in a pitcher. Add ice (about 1 tray). Stir well.
2. Add the slices of 1 blood orange to the pitcher plus a handful of fresh mint. Stir again.
3. Serve in glasses with a slice of orange along the rim and fresh mint for garnish. Cheers!