



Let's Brunch

BELINDA SMITH-SULLIVAN

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Let's Brunch

100 RECIPES FOR THE BEST MEAL OF THE WEEK



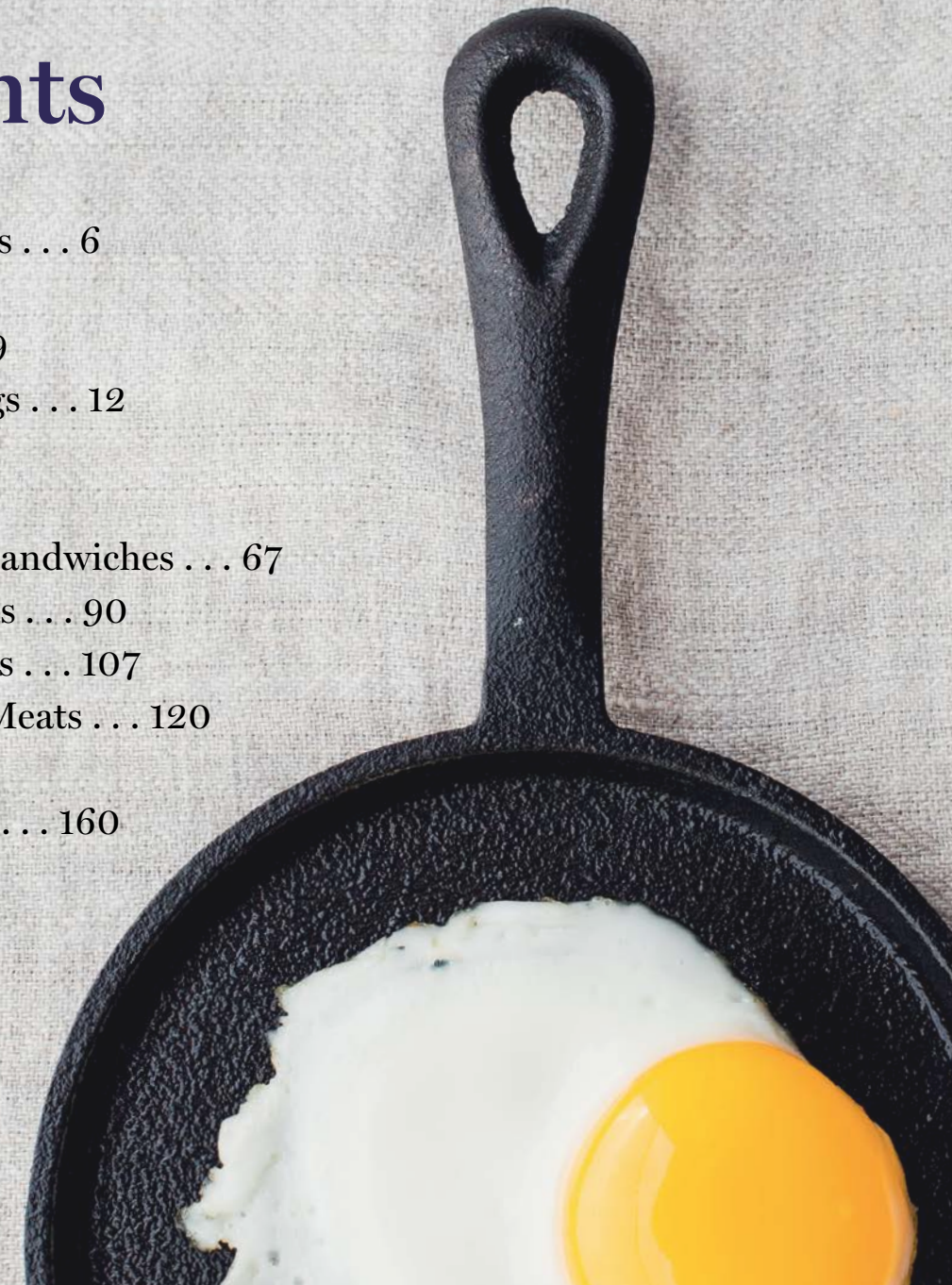
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Brie, Fig, and Walnut Crostini

SERVES 6 TO 10

Good but not complicated—this is the perfect appetizer for a brunch or party. Substitute goat or blue cheese instead of brie, or make a combination of the three.

Preheat oven to 400 degrees F. Line a baking sheet with aluminum foil.

Place bread slices on baking sheet and brush with olive oil on both sides. Toast in the oven until brown on both sides, about 5 minutes per side.

Spread each crostini with brie, followed with a dollop of fig preserves and sprinkling of walnuts. Arrange on a serving tray and drizzle with honey.

- 1 French baguette, sliced
1/2 inch thick diagonally
- 1/4 cup Garlic-Infused Olive Oil
(page 23)
- 1/2 pound wedge brie cheese,
room temperature
- 1/2 cup fig preserves
- 1/2 cup coarsely chopped
toasted walnuts
- Honey, for drizzling

Endive, Pear, and Goat Cheese Boats

SERVES 15 TO 20

5 Belgian endive, ends trimmed and leaves separated

4 ounces spreadable goat or blue cheese, or crumbly types if preferred

1 large pear (about 8 ounces), cored and cut into small cubes

1 cup chopped dried figs

1 cup chopped toasted walnuts

Honey, for drizzling

This appetizer requires no cooking. It is easy to prep and pack up in separate containers for quick assembly at your destination if you are taking this to a brunch party. Nothing unhealthy here!

Discard any flawed outer leaves. Spread each leaf with a small amount of cheese on the core end and mound on a small spoonful of chopped pear and figs. At this point, if not serving immediately, place in refrigerator. When ready to serve, sprinkle with a small number of nuts and drizzle with honey.





Savory Spice Olive Oil Loaf Cake

SERVES 8 TO 10

This loaf cake is made with a surprisingly savory spice blend which includes rosemary and star anise. The result is a flavor that will make your palate very happy! It is excellent toasted and served with honey butter.

Preheat oven to 325 degrees F. Spray a 9 x 5-inch loaf pan with nonstick cooking spray.

In a medium bowl, whisk together flour, baking powder, salt, and spice blend. In a large bowl, whisk together eggs and sugar then incorporate olive oil, milk, rum, liqueur, and zest. Gradually add the dry ingredients to the wet and mix until thoroughly combined.

Pour into prepared pan and bake for 55–60 minutes or until a cake tester comes out clean. Remove from oven and let cool for 10 minutes. Invert onto a wire rack and cool completely. Dust with powdered sugar. Serve warm or room temperature.

Savory Spice Blend

MAKES 2 TEASPOONS

Combine ingredients and store in a cool dry place until ready to use.

2 cups all-purpose flour
1 tablespoon baking powder
1/4 teaspoon kosher salt
2 teaspoons Savory Spice Blend
3 large eggs, room temperature
1 cup sugar
1 cup olive oil
1/2 cup whole milk
2 tablespoons white rum
2 tablespoons orange liqueur
2 tablespoons orange zest
Powdered sugar, for dusting

1/2 teaspoon Vietnamese cinnamon
1/2 teaspoon dried coriander
1/2 teaspoon dried oregano
1/4 teaspoon dried rosemary
1/4 teaspoon ground star anise