

FALL BRUNCH

Menu recipes & memories

Fall Weather...

Thank's for joining us:
Sharon, Rosemary, Diana,
Teri, Danise, Stephanie,
Chelsey, & Michelle!

We loved seeing y'all!



Sausage & Veggie Casserole

- PREP TIME: 15 minutes
- COOK TIME: 40 minutes
- YIELD: 10

- 1 T Olive Oil
- 1 lb Ground Sausage
- 1/2 t Paprika
- 12 Large Eggs
- 1/4 c. milk
- 1 small Sweet Potato (peeled and sliced thin)
- 1 c. Baby Spinach
- Salt /Pepper and other Seasoning of your choice



Preheat the oven to 375 degrees. Grease a 9 x 13 baking dish with **Oil** and set aside. In a medium sized skillet set to medium-high heat, brown the sausage & drain. Season with the **paprika**, and **Salt, Pepper, and any other spices.** Continue to cook the meat until it begins to brown.

While sausage is cooking peel and slice your Sweet Potato. Make sure your slices are fairly thin because if they're too thick they won't be as tender. Line the bottom of the greased baking dish with the sliced potatoes. In a medium bowl beat the **Eggs** with a whisk and add milk and season with salt and pepper.

Top the potatoes with the sausage and then pour the eggs on top. Layer the **Spinach** on top of the eggs as well as any additional toppings you'd like to add.

Place the dish in the oven and cook for 35 to 40 minutes or until the edges of the egg begin to brown and the casserole is firm throughout.

PARTY FAVORS:

Personalized dish towels





FRESH FRUIT MEDLEY

1 lb fresh strawberries,
hulled & halved
1 lb fresh grapes (any color),
halved
6 clementines, peeled &
sectioned
1 cup fresh blueberries
1 to 2 apples, cored & cut
1 banana, sliced

Orange Lemon Syrup:

4 Tbsp liquid honey
Juice of 1 large lemon (about
 $\frac{1}{4}$ cup)
Juice of 1 medium orange
(about $\frac{1}{4}$ cup)
Heaping $\frac{1}{2}$ tsp poppy seeds

Instructions

Squeeze juice of 1 lemon and
1 orange. Stir together syrup
ingredients, mixing until
honey is completely
dissolved into the syrup.
Rinse and slice fruit in the
order that it is listed. Don't
slice your apples or bananas
until you're ready to add the
syrup since the lemon in the
syrup will keep them from
browning.

Drizzle syrup over the fruit
and toss to evenly coat the
fruit with syrup.

Notes

Other fruit options:
pineapple, kiwi, raspberries,
blackberries

Praline Bread Pudding

1 (1 pound) loaf day old Bread (French or Italian) cubed
1 cup Heavy Cream
1 cup Half and Half
1 15-ounce can Pumpkin Puree
1-1/2 cups Granulated Sugar
3 T Melted Butter
4 Eggs
2 t Vanilla
1 T Pumpkin Pie Spice *

Praline Sauce

1 cup Unsalted Butter
1 cup Heavy Cream
1 cup Brown Sugar
 $\frac{1}{2}$ cup Chopped Toasted Pecans

Instructions

Preheat oven to 350 degrees F.

Spray a 9 x 13 baking dish with cooking spray and place
torn pieces of bread in the dish.

In a large bowl, whisk together the heavy cream, half and
half, pumpkin, sugar, melted butter, eggs, vanilla, and
pumpkin pie spice.

Slowly pour the batter over the bread pieces in the
baking dish. Be sure to cover all the bread pieces.

Bake in a preheated oven at 350 for about 1 hour.

While the bread pudding is baking, make the praline
sauce. In a heavy saucepan over medium-low heat, stir
together the butter, heavy cream, and brown sugar; bring
to a boil. Reduce heat to low, and stir pecans into the
cream mixture. Simmer until the sauce thickens, for
about 5 minutes; pour over bread pudding to serve.

