

BAKED CINNAMON & APPLE FRENCH TOAST

*Submitted by Kathy Leubner
Courtesy of the Alma de Sedona Inn
Sedona, AZ*

**1 French baguette
5 eggs
1 cup sugar
1 teaspoon cinnamon
3 cups milk or half & half
1 large fresh apple
1/2 cup butter
1/2 cup brown sugar**

Cut bread in 1" slices then break into small pieces and place in a 9x13 pan. Whip eggs, sugar and cinnamon until light in color and thick. Add milk, stir and pour over bread. Cut the apples in small pieces and mix into the bread/egg mixture. Cover and refrigerate overnight. Just before baking, in a pan, melt butter and brown sugar until bubbly. Pour mixture over the top. Bake at 325 for 1 hour or until puffed. Check after 45 minutes. Best results come from a dark baking pan.

Garnish with powdered sugar, a wedge of apple and a sprinkle of cinnamon around the plate.

Cowboy Quiche

Submitted by Jean Junker
For 9x13 Pyrex Baking Dish

Spray Baking Dish with Oil or wipe with Butter. Spread 1 LB of hash Brown Potatoes over the bottom of dish. Bake 30 minutes at 375 Degrees until crisped, stirring 2-3 times.

Meanwhile prepare Egg Batter in LARGE Mixing Bowl:

12 Eggs well Blended or 3.5 Cups of Egg Beaters or Liquid Carton Eggs

1/4 TSP Salt

1/2 TSP Black Pepper

3 Cups Milk (Whole or 2%)

2 LBS of Grated Colby-Jack or Monterey-Jack Cheese

1 Cup Diced Green Onions (3 to 5 Stalks)

1 1/2 Cup Diced Bacon or 3/4 LBS Smoked Bacon Crisped & Diced or use Pre-Cooked Bacon

Mix all VERY WELL and pour onto Baked Hash-Browns. Return Baking Dish to Oven and bake for 45 Minutes or until done (butter Knife inserted comes out clean). Remove from Oven and Let set for 5 minutes and cut into squares to serve.

For “Quiche Lorraine” omit the Hash-Browns, Use Swiss Cheese and Bake in two Pre-Baked Pie Crusts OR No Crust. You may also substitute Ham or Chicken (or other meats) and add almost any other minced Pre-Cooked Veggies. Wilted Spinach and Broccoli are good options.

Orange and Cranberry Baked Croissant Strata

Presented by: **An Inn on the Ocean Bed & Breakfast**

Submitted by Pat Ketchum

Serves 8-10

1- 8 ounce package cream cheese, softened
1 stick butter, softened
zest of 1 large orange
1/2 cup maple syrup
1/4 cup orange [juice](#)
2 tablespoons Grand Marnier
8 large baked croissants
8 eggs
2 cups half and half
3/4 cups dried cranberries
1 teaspoon [cinnamon](#)
2 tablespoons Grand Marnier
2 tablespoons marmalade
2 tablespoons maple syrup
powdered sugar
orange slices

Combine cream cheese, butter, maple syrup, orange juice, and zest in a food processor until well mixed.

Break up croissants into large pieces.

Scatter the croissants into a greased 9x13" baking dish.

Spread the cream cheese mixture over the croissants.

In a large bowl, beat the eggs, cream, cranberries and cinnamon. Pour the egg mixture over the croissants and cover.

Refrigerate overnight.

In the morning, preheat oven to 350 degrees.

Remove soufflé from refrigerator, uncover and allow to return to room temperature before baking, about 10 minutes.

Bake for 45 minutes or until golden.

Combine marmalade, Grand Marnier and maple syrup in a small saucepan and heat.

Serve dusted with powdered sugar, orange slices, and marmalade syrup.

Puffy Chile Relleno Casserole

Margaret McGill

3 (4.5 ounce) cans whole green chiles, drained (I use 2 (7 ounce) cans chopped green chiles)

4 (6" corn) tortillas (I use more and just cover the layers – probably 8)

4 cups shredded cheese – recipe calls for Monterrey Jack, I also use CoJack

1 large tomato, sliced (I use a can of drained chopped tomatoes)

8 large eggs

½ cup milk

½ tsp salt

½ tsp garlic powder

½ tsp ground cumin

½ tsp pepper

¼ tsp onion salt

Paprika

If using whole chiles, make a lengthwise slit down each chile, and remove seeds. Place half chiles in bottom of greased 8 inch square baking dish. Place half of tortilla strips over chiles and sprinkle with half of the cheese. Arrange tomato slices (or diced tomato) over cheese. Repeat layers with remaining chiles, tortilla strips, and cheese.

Combine eggs and next 6 ingredients in a bowl, beating with a wire whisk until blended. Pour over chile mixture; sprinkle with paprika (I don't always have this). Bake at 350 for 40-45 minutes or until set and lightly browned. Let stand 5 minutes before serving. Yield 6 servings.

Yummy Fruit Parfait

Presented by: **The Golden Lion Bed & Breakfast**

Submitted by Pat Ketchum

1 8 ounce package of softened cream cheese
1 carton of Vanilla Yogurt
1/2 cup of granulated white sugar
1 tsp. vanilla
1/2 cup Extra Creamy Cool Whip, defrosted
~1/2 cup granola cereal (I used Cascadian Farm Oats and Honey)
Fruit of your choice
6 parfait glasses

Even the night before, to save preparation time in the morning, I cream together softened cream cheese and sugar until well mixed. I add in the yogurt, vanilla, and cool whip, and beat at med. speed with a [mixer](#)

until there are no lumps. Then I put this in the refrigerator until the next morning. But you could make it the morning of, too. It seems to take about two to three cups of fruit to make 6 parfaits.

What is great about this fruit parfait is that you can use whatever fruit you like. I vary using the following: strawberries, [grapes](#), blueberries, mandarin oranges, bananas, kiwi, diced peaches or pears, pineapples. Really, any fruit you like or that is in season will work.

Then I layer all the ingredients in the parfait glasses. First, I place about 2 or 3 tablespoons of cream cheese mixture in the bottom of each parfait glass. Then cover with a layer of mixed fruit, and repeat another layer of cream cheese. Sprinkle granola on top of this layer of cream cheese, to cover it. Then repeat with mixed fruit, and on top, place cream cheese mixture, placing granola, blueberries and mandarin oranges on top, as a [garnish](#); or use whatever fruit you wish, as a garnish. Serve chilled. Folks seem to enjoy these fruit treats! They are easy to make! Good luck!

EGGPLANT PARMESAN

2 – 3 eggplants, sliced in ¼ to ½ inch thick rounds. (Peel if you don't like the skin.)

4 -5 eggs

Salt

Pepper

Parsley – fresh or dried

Parmesan cheese – finely grated

Mozzarella cheese - shredded

Spaghetti sauce

Olive oil for frying eggplant

Italian seasoned bread crumbs

In a bowl, lightly beat the eggs. Add salt and pepper, parsley and Parmesan cheese – enough to season eggs but not make the batter too thick – you can always thin a bit with water.

Dip eggplant in egg batter, then in bread crumbs. Set on waxed paper until ready to fry.

In a large skillet, heat oil until hot. Adjust temperature as needed when frying eggplant so that it doesn't burn. Fry eggplant until lightly brown; drain on paper towels.

Spread a layer of sauce on the bottom of 13x9 baking dish. Cover with cooked eggplant. Sprinkle with parmesan and mozzarella cheese to your taste. Repeat the layering of sauce, eggplant and cheeses. End with layer of Eggplant topped with sauce and parmesan cheese.

Bake at 375° until hot and bubbly – ¾ to 1 hour.

Barbecue Pork Sandwiches

Submitted by Lynn Simpson

serves 12

2 Tbsp. barbecue seasoning, divided
1½ tsp. salt, divided
1 (5-lb.) bone-in pork loin center rib roast
1 (15-oz.) can no-salt-added diced tomatoes
⅓ cup cider vinegar
¼ cup no-salt-added tomato paste
1 Tbsp. Worcestershire sauce
¼ cup brown sugar
2 Tbsp. spicy brown mustard
1 tsp. black pepper
2 tsp. dried crushed red pepper
12 multigrain buns
Dill pickles (optional)

1. Combine 1 Tbsp. barbecue seasoning and 1 tsp. salt; rub evenly over pork roast.
2. Stir together tomatoes, next 7 ingredients, remaining 1 Tbsp. barbecue seasoning, and remaining ½ tsp. salt in a 6.5-quart slow cooker. Add roast; cover and cook on LOW for 9 hours or until meat shreds easily.
3. Remove roast; remove and discard bone. Shred meat using the tines of 2 forks. Return to slow cooker, and stir together with sauce; spoon over multi-grain buns. Serve with pickles if desired.