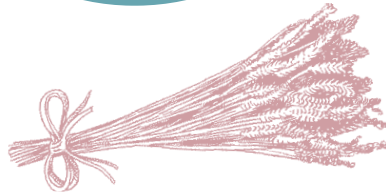


RECIPES



Country Suite

A NOTEWORTHY

Bed & Breakfast

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COUNTRY SUITE

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Bed & Breakfast

RECIPES

Pear Stuffed French Vanilla Toast

Ingredients:

1 cup dark brown sugar, (packed)
1 stick butter
2 Tbsp canned pear juice
1 28 oz can sliced pears
4 cups cubed second day french bread
3/4 cups finely chopped pecans
3/4 cups raisins or cranberries
9 eggs
2 cups melted french vanilla ice cream
2 Tbsp cinnamon
2 tsp vanilla extract

Melt brown sugar and butter over medium heat. Add pear juice and continue heating until mixture bubbles. Remove from heat and allow to cool. Pour mixture into a 9x6x2" well greased pan. Slice pear slices to further thin them and place close together in the sauce in bottom of pan. Sprinkle french bread cubes over pears, covering the pears. Sprinkle raisins and chopped nuts evenly over bread. Beat eggs, ice cream and vanilla together until well blended and pour over bread. Sprinkle cinnamon over entire dish. Cover and refrigerate overnight. Preheat oven to 350. Uncover and bake for 45 minutes or until bread puffs up and is golden brown. Serve with pecan maple syrup. Serves 6.

Nested Eggs & Ham

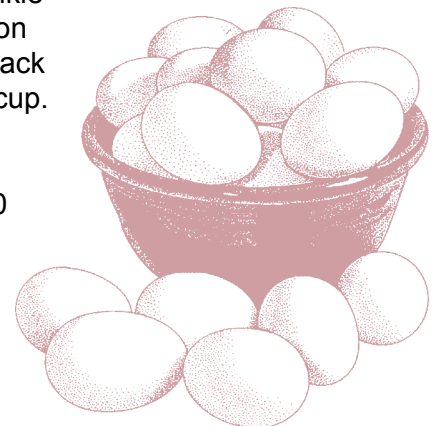
Ingredients:

12 large eggs
12 slices ham (Virginia, Black Forest)
1/4 cup chopped scallions
1/2 cup chopped mushrooms
1/2 cup chopped spinach
1/2 cup hash brown potatoes (fried) (optional)
1/2 cup chopped tomatoes (drain excess water)
lemon garlic pepper
salt to taste
2 Tbsp sour cream
2 Tbsp butter

Preheat oven to 400. Coat deep dish Texas Muffin pans with cooking spray.

Saute vegetables in butter until soft. Remove from heat and stir in sour cream.

Place two slices of ham in each muffin cup, forming a nest. Ends will stick up and hang over edges of cups. If using hash browns, place in cups. Divide the vegetables among the cups and place on top of ham. Sprinkle with salt and lemon garlic pepper. Crack one egg in each cup. Sprinkle lemon pepper on top. Bake about 15-20 minutes, or until eggs are set and cooked to your likeness.





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Mountain Blackberry Casserole

Ingredients:

1 cup dark brown sugar, (packed)
1 stick butter
½ cup dark molasses
1 loaf sliced french bread (1 inch slices)
16 oz cream cheese
1 cup sour cream
2 Granny Smith Apples
2 additional Tbsp brown sugar
6 eggs
½ cup chopped pecans, almonds or walnuts
2 cups milk
1 Tbsp vanilla
3 Tbsp water
1 cup of blackberry jam or blackberry syrup
1 pint of fresh or frozen blackberries

Melt butter, molasses, water and sugar on low heat until blended. Turn slices of bread over in mixture, coating both sides and place in greased casserole dish (9x6x2). Pour any extra sauce over bread. Mix sour cream and softened cream cheese until blended and spread over bread. Peel and thinly slice 2 granny smith apples over the bread. Sprinkle with 2 Tbsp. brown sugar and a dash of cinnamon and chopped nuts. Add another layer of french bread and repeat as above except for apples.

Mix eggs, milk and vanilla, and pour over casserole. Dot with butter. Sprinkle blackberries over casserole and pour 1 cup of blackberry syrup or melted jam (to melt: heat in microwave with a Tbsp of water) over all.

Bake at 400 for 30 minutes.

Ice Cream Pancakes

Ingredients:

1 cup melted ice cream (blueberry cobbler, peach, or flavor of your choice)
2 eggs
2 cups Original Bisquick
½ cup sugar

Stir ice cream and eggs until blended. Stir into Bisquick. Do not overstir. Pour by slightly less than ¼ cupfuls onto hot greased griddle. Cook until edges are dry. Turn, cook until golden.

To add fruit: Upon pouring batter onto griddle, sprinkle fruit onto pancakes.

(Family size: Makes 14 pancakes)

