

**Recipes Used During  
"A Look At The Year Ahead" Brunches**  
(provided by Nancy Weaver, Kitchen Ministry)

**EGGS ST. PETER (Serves 10)**

1 pound ground breakfast sausage  
1 large onion, diced  
8 large eggs, beaten  
3 Tbsp flour  
1 cup sour cream (regular or low fat)  
6 scallion, chopped  
1 teaspoon dry mustard  
½ teaspoon lemon pepper seasoning\1/2 cup milk  
2 cups shredded hash brown potatoes, thawed (about ½ of a 1-pound bag)  
1 ½ cups shredded sharp cheddar cheese

**Directions:**

- Spray a 13 x 9 baking dish with Pam. Can also use a 12-cup muffin tin or 8 individual casseroles.
- Cook sausage and onion together, crumbling sausage meat, until meat is no longer pink. Drain and let cool to room temperature.
- In a large bowl, beat together eggs, flour, sour cream, scallion, mustard, lemon pepper and milk. Add cooled sausage/onion mixture, potatoes and 1 cup cheese. Pour into prepared pan, muffin tin or casserole dishes and sprinkle with remaining cheese.
- Refrigerate, covered, overnight. Bring to room temperature the next morning before cooking.
- Bake 9x13 casserole at 325' for 30 minutes until puffed and brown.  
Bake individual casseroles at 325' for 25 minutes and muffin tin for 20 minutes.

## **PRALINE FRENCH TOAST**

1 loaf French bread (13 to 16 ounces)  
8 large eggs  
2 cups half-and-half  
1 cup milk  
2 tablespoons granulated sugar  
1 teaspoon vanilla extract  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground nutmeg  
Dash salt  
Praline Topping, recipe follows  
Maple syrup

### **Directions:**

- Slice French bread into 20 slices, 1-inch each (use any extra bread for garlic toast or bread crumbs).
- Arrange slices in a generously buttered 9 by 13-inch flat baking dish in 2 rows, overlapping the slices.
- In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt and beat with a rotary beater or whisk until blended, but not too bubbly.
- Pour mixture over the bread slices, making sure all are covered evenly with the milk-egg mixture. Spoon some of the mixture in between the slices. Cover with foil and refrigerate overnight.
- The next day, preheat oven to 350 degrees F.
- Spread Praline Topping evenly over the bread and bake for 40 minutes, until puffed and lightly golden. Serve with maple syrup.

### **Praline Topping:**

1/2 pound (2 sticks) butter  
1 cup packed light brown sugar  
1 cup chopped pecans  
2 tablespoons light corn syrup  
1/2 teaspoon ground cinnamon  
1/2 teaspoon ground nutmeg

Combine all ingredients in a medium bowl and blend well. Makes enough for Baked French Toast Casserole.