

**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.