

BREAKFAST FOR DINNER:

French Toast

Berry Compote

Perfect Creamy Grits

French Toast

Ingredients:

1 tsp ground cinnamon

¼ tsp ground nutmeg

2 TBS sugar

4 TBS butter

4 eggs

¼ cup milk

½ tsp vanilla extract

8 slices French bread

Additional toppings: maple syrup/honey/powdered sugar

Directions:

1. In a small bowl, combine cinnamon, nutmeg, and sugar and set aside briefly.
2. In a 10-inch or 12-inch skillet, melt butter over medium heat. Whisk together cinnamon mixture, eggs, milk, and vanilla and pour into a shallow container such as a pie plate. Dip bread in egg mixture for a few seconds.

Fry slices until golden brown, then flip to cook the other side. Serve with syrup or additional toppings.

Berry Compote

Ingredients:

2 cups frozen blueberries

3 TBS water

¼ cup sugar

2 tsp lemon juice

Directions:

Combine 1 cup of the blueberries, water, sugar and lemon juice in a small saucepan. Cook over a medium heat for about 10 minutes. Add the rest of the blueberries and cook for 8 minutes more, stirring frequently. Serve warm.

Perfect Creamy Grits

Ingredients:

1 cup ½ and ½ plus a little extra

¼ cup grits

Pinch of salt

Butter

Additional items: cream cheese/shredded cheddar cheese

Directions:

Slowly stir grits and salt into briskly boiling half and half. Whisk grits for at least 5 minutes before reducing the heat to low; cover. Cook 5 to 7 minutes or until thickened. Add in butter and additional items. At this point you may need to add a little more half and half to achieve the perfect creamy grits for you!