Breakfast Favorites

By: Chef T from Berkshire Partners Blue Hill Club

Lemon Ricotta Pancakes













Lemon Ricotta Pancakes

- 2 cups of all purpose flour
- ¼ cup of granulated sugar
- 1 ½ tsp of baking soda
- ¾ tsp of baking powder
- ³/₄ tsp of salt
- 2 large eggs (room temp)
- 1 cup of full fat ricotta cheese
- 1 ½ tsp of vanilla extract
- ¼ cup lemon juice
- 2 tsp lemon zest
- maple syrup or whipped cream for serving

Lemon Ricotta Pancakes

- 1. In a large bowl add the flour, sugar, baking soda, baking powder and salt; whisk well to combine
- 2. In a separate bowl add the eggs and lightly beat them with a whisk
- 3. In the same bowl with the eggs add in the milk, ricotta and vanilla and beat until well blended
- 4. Stir this wet mixture into the dry ingredients, stirring just until everything is combined.
- 5. Quickly fold in the lemon juice and zest, stirring until evenly mixed
 - a. Be careful not to overmix the batter
- 6. Pour batter by ½ cupfulls onto buttered hot pan or griddle, adding only a few at a time so they do not blend together
- 7. Cook for about 3 minutes before flipping them over (small bubbles should have formed on the top)
- 8. Cook on the second side until golden brown, about 1-2 minutes.
- 9. Repeat with the rest of the pancake batter
- 10. Serve pancakes warm, topped with syrup or whipped cream

Overnight Breakfast Casserole

















Overnight Breakfast Casserole

- 1. 8 slices white bread, cubed
- 2. ½ lb shredded cheddar cheese
- 3. 1 ½ lbs crumbled sweet Italian sausage
- 4. 6 large eggs
- 5. 2 ½ cup whole milk
- 6. 1 tbsp yellow mustard
- 7. 1 can condensed cream of mushroom soup
- 8. 4 cup chicken broth

Overnight Breakfast Casserole

- 1. Place bread cubes in a greased baking pan and add a layer of cheese set aside
- 2. In a frying pan on stovetop, cook sausage over medium heat until no longer pink; drain
- 3. Crumble sausage over the cheese and bread mixture
- 4. Beat eggs. Add milk, mustard, soup, and broth, combine, then pour over bread, cheese, and sausage
- 5. Cover and refrigerate overnight
- 6. Remove from refrigerator 30 minutes before baking
- 7. bake, uncovered, at 350 degrees for 50-60 minutes
- 8. Let cool before cutting
- 9. Serve and Enjoy

Banana Blueberry Breakfast Bread













Banana Blueberry Breakfast Bread

- 1. 2 cups all purpose flour
- 2. 1 tsp baking soda
- 3. 4 tsp salt
- 4. ¼ cup butter
- 5. % cup nonfat plain yogurt
- 6. ¾ cup brown sugar
- 7. 2 eggs
- 8. 2 1/3 cup mashed overripe bananas
- 9. 1 cup blueberries

Banana Blueberry Breakfast Bread

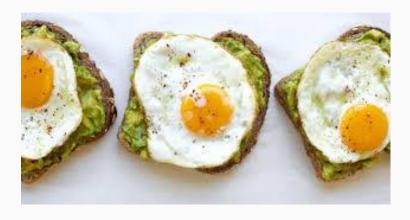
- 1. Preheat oven to 350 degrees
- 2. Grease a loaf pan
- 3. Combine flour, baking soda and salt in a large bowl
- 4. Beat butter, yogurt, and brown sugar with an electric mixer in a large bowl until fluffy
- 5. Add room temperature eggs one at a time, allowing each egg to mix into butter mixture before adding the next
- 6. Stir in mashed bananas until well blended and add blueberries
- 7. Pour mixture into flour mixture; stir. Transfer batter into prepared loaf pan
- 8. Bake in preheated oven for about 60 minutes until a toothpick inserted into center of loaf comes out clean
- 9. Let bread cool in pan before cutting
- 10. Serve & Enjoy

Avocado Toast









Avocado Toast

- 1. 4 slices whole grain wheat bread
- 2. 2 ripe avocados
- 3. 3 tsp. lime juice
- 4. 4 large eggs
- 5. Olive oil cooking spray
- 6. Salt & Pepper to taste

Avocado Toast

- 1. Toast whole grain bread set the toast on plates
- 2. Split avocados and remove the pits
- 3. Spoon avocados into bowl
 - a. Add lime juice
 - b. Season to your liking with salt & pepper
 - c. Smash to combine
- 4. Place some of the smashed avocado on each piece of toast
- 5. In a nonstick pan, spray olive oil cooking spray and heat on medium
- 6. Add each egg separately into pan, and cook for 4-5 minutes
- 7. Season with salt & pepper
- 8. Remove each egg and place one egg on each piece of toast with mashed avocado

Ham & Cheese Hash Browns













Ham & Cheese Hash Browns

- 1. Nonstick cooking spray
- 2. 1 (32oz) package of frozen hash brown potatoes
- 3. 8 oz cooked ham, chopped
- 4. 2 cans of condensed cream of potato soup
- 5. 1 (16 oz) container of sour cream
- 6. 2 cups of shredded cheddar cheese
- 7. 1 ½ cup of grated parmesan cheese

Ham & Cheese Hash Browns

- 1. Preheat oven 400 degrees
- 2. Coat a deep baking pan with nonstick cooking spray
- 3. In a large bowl, mix hash browns, ham, cream of potato soup, sour cream, and cheddar cheese
- 4. Spread evenly into prepared dish
- 5. Sprinkle parmesan cheese on top
- 6. Bake 1 hour until golden brown
- 7. Serve & Enjoy