

Breakfast Favorites

By: Chef T from Berkshire Partners Blue Hill Club



Lemon Ricotta Pancakes



Lemon Ricotta Pancakes

Ingredients:

- 2 cups of all purpose flour
- ¼ cup of granulated sugar
- 1 ½ tsp of baking soda
- ¾ tsp of baking powder
- ¾ 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

Directions:

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 $\frac{1}{3}$ cupfuls 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

Ingredients:

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. ¼ cup chicken broth

Overnight Breakfast Casserole

Directions

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

Ingredients:

1. 2 cups all purpose flour
2. 1 tsp baking soda
3. $\frac{1}{4}$ tsp salt
4. $\frac{1}{4}$ cup butter
5. $\frac{1}{8}$ cup nonfat plain yogurt
6. $\frac{3}{4}$ cup brown sugar
7. 2 eggs
8. $2\frac{1}{3}$ cup mashed overripe bananas
9. 1 cup blueberries

Banana Blueberry Breakfast Bread

Directions:

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

Ingredients:

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

Directions:

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

Ingredients:

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

Directions:

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