



Breakfast

French Toast Casserole with Praline Topping

By Chef Ang of The National Golf Club

Ingredients:

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

Directions:

Slice French bread into 20 slices, 1 1/4-inch thick each. Arrange slices in a generously buttered 9 by 13-inch flat baking dish in 2 rows, overlapping the slices.(sort of fanned out but overlapping for texture on the top when baked with topping) In a large bowl, combine the eggs, half-and-half, milk, sugar, vanilla, cinnamon, nutmeg and salt. 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.



Breakfast

Individual Omelets

Directions:

1. Beat eggs with water, salt and pepper
2. Spray silicon cupcake holders with pam and place in cupcake/muffin pan
3. Fill each holder about $\frac{1}{2}$ to $\frac{3}{4}$ full with egg mixture
4. Add omelet toppings of choice- such as diced ham and cheese, sautéed onions and peppers, rotel, sausage, etc.
5. Cook at 425° for 12-15 minutes



Breakfast

Chef Ang's Hashbrown Casserole

Ingredients:

Onion
Bell Pepper
Butter
Heavy Cream or Half and Half
Shredded Parmesan Cheese
Shredded Cheddar Cheese
Eggs
Salt
Cracked Pepper
Red Pepper Flakes
Ham, Bacon or Sausage
Hashbrowns
Panko Bread Crumbs
Paprika
Garlic Powder

Directions:

1. Sauté: Onions, bell peppers and garlic in butter add heavy cream or half and half melt in shredded cheeses (Parmesan and Cheddar) and temper in several eggs to create your sauce mix.
2. Seasonings: salt , cracked pepper, red pepper flakes
3. Add: Ham , Bacon, or sausage and hash browns
4. Combine all ingredients in a large bowl then measure out into baking pans
5. Top with a mixture of panko bread crumbs, melted butter, parmesan cheese, salt, pepper, paprika, and garlic powder.