

# Festive brunch perfect for Easter celebration

See related story on Taste front.

## EASTER BRUNCH MENU

- Strawberry-Peach Cooler
- Fresh fruit plate (strawberries, cantaloupe, grapes, pineapple)
- Breakfast quiche
- Praline brunch toast
- Assorted coffee cakes and muffins (bakery)
- Coffee and tea
- Strawberry-Peach Cooler
- 1 cup sliced strawberries
- 1 cup chopped peaches
- 2 tablespoons sugar
- 1 bottle white wine, chilled
- 1 quart sparkling water, chilled
- mint sprigs
- Ice
- Combine strawberries and

peaches in small bowl. Sprinkle with sugar; stir gently. Let stand at room temperature 30 minutes. Pour fruit into punch bowl. Gently pour in wine and water. Add mint sprigs and ice. Makes 2 quarts. For non-alcoholic cooler, use only 1 tablespoon sugar. Substitute 1 quart apple juice for wine. (Recipe from Brunch & Breakfast Cookbook, Favorite All Time Recipes Magazine, March 1992, copyright by Publications International Ltd., Lincolnwood, Ill.)

### BRUNCH QUICHE

- 1 pound bulk pork sausage
- 1 pkg. (8) refrigerated crescent rolls
- 1 cup frozen loose-pack hash brown potatoes
- 1 cup shredded cheddar cheese
- 5 beaten eggs

- 1/4 cup milk
  - 1/2 teaspoon salt
  - 2 tablespoons pepper
  - 2 tablespoons grated Parmesan cheese
- Cook sausage until brown; drain fat. Separate dough into 8 triangles; place in an ungreased 12-inch pizza pan, with points toward center. Press to form a crust; seal. Spoon sausage over crust. Sprinkle with potatoes. Top with cheddar cheese. Combine eggs, milk, salt and pepper and pour over all. Sprinkle with Parmesan.

Bake in a 375 degree oven for 25 to 30 minutes or until a knife inserted near center comes out clean. Makes 8 servings. (Recipe from Bridget Moran)

### PRALINE BRUNCH TOAST

- 8 eggs
  - 1 1/4 cups milk
  - 1/4 cup plus 1 tablespoon brown sugar, divided
  - 2 teaspoons vanilla
  - 8 slices French or Italian bread, cut 1/2-inch thick
  - 1/4 cup butter
  - 1/4 cup maple syrup
  - 1/4 cup chopped pecans
- Thoroughly blend eggs, milk, 1 tablespoon brown sugar and vanilla. Pour half of egg mixture into 9x13 inch baking dish. Place bread slices in mixture. Pour remaining egg mixture over bread. Cover and refrigerate several hours or overnight. Preheat oven to 350 degrees. Remove bread from baking dish and set aside. Place 1/4 cup butter in 9x13 inch baking dish and put in oven until

butter melts. Stir in half cup brown sugar and syrup. Sprinkle with pecans. Carefully place reserved bread slices on nuts. Pour any remaining egg mixture over

bread. Bake uncovered until puffed and lightly brown, 30 to 35 minutes. Invert slices to serve. Makes 8 servings. (Recipe from Holly Giannotta)

## Brunch on a budget can be very special

Continued from Page 1

Includes: Strawberry peach cooler, fresh fruit plate, breakfast quiche, praline brunch toast, assorted coffee cake or muffins (purchased from a bakery and warmed before serving), coffee and tea.

Reduce fat further by using low-fat cheese and low-fat or skim milk. Well-prepared, tasty food takes on excitement when presented with elegance.

I like to serve orange juice in a wine glass, with a wedge of fresh orange," Moran said.

Nancy Bowley, a wage specialist from Livonia, likes to serve a fruit-based punch from a pretty glass bowl.

People who are worried about cholesterol from egg yolks need not pass up these foods. Egg substitute, such as Egg Beaters, can be used for all or some of the eggs in these recipes.

Use your best china and cloth napkins, and finish the mood with a vase of fresh flowers. Relax, and enjoy your brunch on a budget.

## Make lots of meals from one ham

See Larry James' column on Taste front.

### BOURBON GLAZED HAM

- One smoked ham, precooked
- 3/4 cup bourbon whiskey (optional)
- 2 cups dark brown sugar
- 1 tablespoon dry mustard
- 1/2 cup whole cloves

Preheat oven to 325 degrees. Place the ham fat side up on a rack in a shallow roasting pan.

Place in the center of an oven for 2 hours. If needed, cut away the rind and score the fat by cutting deeply through the fat until you reach the meat.

Return the ham to the rack and raise the oven heat to 450 degrees. With a pastry brush, paint the ham all over with 1/4 cup of the bourbon. Then combine the remainder of the bourbon with the sugar and mustard. Pat the mixture firmly over the scored fat.

Stud the fat with the cloves and baste lightly with the pan drippings for 20 minutes or until the sugar has melted and formed a brilliant glaze.

And what would a story on ham be without making a great Red Eye Gravy (great with ham and biscuits for breakfast)?

### RED EYE GRAVY

- 1 cup drippings from a baked ham
- 1 tablespoon strong coffee

In a cast iron skillet, add the ham drippings and cook on medium high heat for 2 minutes, stirring constantly. Add one tablespoon of strong black coffee for color, continue stirring and then add just enough water to thin slightly. Continue cooking 'til thick, then pour over ham and biscuits.

### SCALLOPED POTATOES WITH HAM

- 2 tablespoons butter or margarine
- 2 tablespoons onion, chopped
- 2 tablespoons flour
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 cup milk
- 4 cups sliced, pared potatoes
- 1 cup ham chunks or slices
- 1 cup cheddar cheese, grated

Melt butter or margarine in a saucepan; saute onion 'til soft. Stir in flour, salt and pepper. Whisk in milk and cook slowly over low heat until thickened, about 5 minutes. Layer half the potatoes, half the ham, half the cheese and half the sauce. Repeat. Bake at 350 degrees for 1 1/2 hours, covered. Serves 4-5.

### BEAN SOUP WITH HAM

- 1 1/2 pounds Navy beans
- 2 1/2 quarts boiling water
- 1 ready ham bone
- 1 large onion, chopped
- 3 large carrots, sliced
- salt and pepper to taste

Wash beans, discarding any imperfect ones. Cover with cold water and soak overnight. Drain and rinse. Place beans in a large kettle. Cover with boiling water and add ham bone.

Add onion and simmer for 1 hour. Add carrots and simmer for 30 minutes. Season with salt, pepper and a bay leaf, if desired while cooking. Remove ham bone. If desired, soup can be chilled for easy removal of fat. Makes 8-10 servings.

## cooking calendar

### HOLISTIC HEALTH ASSOCIATION

O&E feature and garden writer Marti Figley discusses cooking with herbs, at a Holistic Health Association lecture 7:30 p.m. Tuesday, April 14 at Melby Community Education Center, 13900 Masonic, (1 1/2 miles east of Schoenherr in Warren. Figley will prepare samples of foods prepared with a variety of herbs for tasting, recipes will be available. Admission \$4 non-members, \$3 students/seniors. The public is invited. Call 573-0919 for information.

### PARTICIPANT

Sample sweet treats from the Gourmet Bakery noon to 3 p.m., Saturday, April 18 at ParliGiant, supplier of discounted party supplies, 1550 South Rochester Road at Hamlin in Rochester.

### KITCHEN GLAMOR

Marcia Sikarskie, demonstrates recipes that will enhance your spring meals. You will learn how to clean and core a fresh pineapple, step-by-step techniques for sweet and sour chicken with pineapple and other culinary delights, 1 and 7 p.m. Tuesday, April 28 in Novi, 1 and 7 p.m. Wednesday, April 29 in Redford, 1 and 7 p.m. Thursday, April 30 in West Bloomfield, and 1 and 7 p.m. Friday, May 1 in Rochester. There is a \$3 fee. Call 537-1300 for information.

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BONELESS <h3>Chicken Breast</h3> <p>\$2.99 lb.</p>	Bonanza BONELESS Hams and West Virginia 1/2 Semi Boneless Hams	Dairy Parkay <h3>Margarine</h3> <p>44¢</p>	HOMETOWN COUPON Gold Medal Flour <h3>77¢</h3>
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