



*Seasonal, Healthy, and Tasty for
Chimacum Corner Farmstand*

December 2015: Breakfast Casseroles!

Breakfast Bake

Assemble the recipe the morning of or the night before

Butter (for greasing pan)

1 pound hot or mild Italian turkey (or pork) sausage
(casings removed)

1 medium onion, chopped

1 medium red bell pepper (seeded and finely chopped)

1 pound loaf rustic French or Italian bread
(cut into 1-inch-thick cubes)

2 cups grated Gruyere or Swiss cheese

6 large eggs

2 cups whole milk

1 cup heavy cream

1 1/2 tablespoons fresh chives plus more for garnish (sliced)

Salt and freshly ground black pepper

Butter a 4-quart baking dish.

In a large skillet, heat the oil over medium heat. Once hot, add the sausage, onions and bell peppers.

Cook, while stirring, until the sausage is cooked through and crumbly and the onions and peppers are soft, about 6 minutes.

Add the bread to the prepared baking dish. Stir in the sausage and pepper mixture and the cheese, reserving a bit of cheese for the top.

In a medium bowl, whisk together the eggs, milk, cream, chives and some salt and pepper. Pour the mixture evenly over the bread and give a little stir to make sure it's evenly distributed. Sprinkle with the reserved cheese. Cover with plastic wrap and let soak for 30 minutes, up to overnight.

Remove the casserole from the refrigerator and let come to room temperature for 30 minutes.

Meanwhile, preheat the oven to 350°F.

Bake until the top is puffed and golden and a knife inserted in the middle comes out clean, about 1 hour. Garnish with more chopped chives before serving.

Mexican Lentil and Chard Breakfast Casserole

Assemble the morning of (may precook lentils)

1 cup green or brown lentils

1/4 teaspoon sea salt

6 ounces cremini mushrooms, sliced

2 cups Swiss chard, stems removed

1 cup chopped bell pepper

6 eggs, lightly beaten

1 teaspoon cumin

1/2 teaspoon coriander

1/2 teaspoon chili powder

1/2 teaspoon sea salt

1 1/2 cups shredded cheddar cheese

Chopped cilantro

Sliced avocado

Salsa

Preheat oven to 400°F. Grease an 8x8 baking pan and set aside.

To cook the lentils: Rinse under running water. Transfer to a saucepan and pour in 2 cups of water. Bring to a boil and then reduce to a gentle simmer. Cook, uncovered, for 15-20 minutes or until they are tender. Stir in 1/4 teaspoon salt. If making in advance, store in an airtight container for up to a week.

In a large bowl, mix together the lentils and the vegetables. In another bowl, combine the eggs and the seasonings. Pour the egg mixture over the lentil mixture and toss until well-combined. Spread the mixture evenly into the baking dish. Bake for about 20-25 minutes. Take out of the oven, sprinkle cheese evenly on top, and place under the broiler for about 5 minutes or until the cheese is melted.

Sprinkle with cilantro and serve with sliced avocado and salsa.

Serves 6-8



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Apple Cinnamon French Toast Bake

Assemble the recipe the night before

- 20 thick slices of French bread
- 8 eggs
- 2 cups milk (you can use whole, low fat or skim)
- 2/3 cup brown sugar
- 2 tsp cinnamon
- 1/3 cup white sugar
- 3 apples cut into chunks, Golden Delicious or Granny Smith work well
- 1 tsp cinnamon
- 1/3 cup chopped pecans
- 2 tsp butter for greasing
- Powdered sugar for dusting
- Whipped cream or whipped topping of your choice for serving
- Maple Syrup for serving
- Chopped pecans for garnish

Grease a 9" x 13" rectangular baking dish with a few teaspoons of butter.

Mix together the brown sugar and 2 tsp cinnamon in a small bowl and spread it onto a large dinner plate.

In a large bowl, combine the eggs and the milk and whisk them together until they're combined well.

One by one, dip the slices of bread in the egg mixture for a second or two and then press each side of the bread into the brown sugar mixture to coat the bread lightly in the sugar and cinnamon. Shake off any excess and add the slices of bread to the greased baking dish at about a 45 degree angle. Repeat this process until the baking dish is full and you've used up all the slices of bread. If you have any extra egg mixture, gently pour it over the slices of bread and then sprinkle any extra sugar mixture over the top as well.

Chop the apples (Don't peel them. They're much prettier with the peel on) and place them in a bowl with the white sugar, cinnamon and pecans. Toss these ingredients together until the apples are well coated with the sugar mixture. Sprinkle the apples, pecans and the sugar mixture over the top of the egg-soaked bread. Use your fingers to push some of the apple pieces in between the slices of bread and then cover the whole baking dish with some plastic wrap.

Place the baking dish in the refrigerator and let it refrigerate overnight.

In the morning, remove the plastic wrap. Preheat the oven to 350°F degrees. Bake 40 to 50 minutes, until the top is crisp.

Serve hot, dusting a little powdered sugar over the top. Serve it with some whipped cream and pure maple syrup.

Serves 6 to 8

Prosciutto and Goat Cheese Strata

Assemble the recipe the night before

- 18 slices firm white bread, crusts removed
- 6 ounces bacon or prosciutto, thinly sliced, divided
- 9 ounces goat cheese, crumbled, divided
- 4 ounces provolone, grated (about 1 1/2 cups), divided
- 1/4 cup chopped green onions or leeks, divided
- 6 tablespoons fresh basil, chopped, divided
- 5 large eggs
- 2 cups whole milk
- 1 tablespoon Dijon mustard
- 1/2 teaspoon salt
- Pepper, to taste
- 3 tablespoons butter, melted

Line bottom of 13 x 9 x 2-inch glass baking dish until completely covered with one layer of bread, cutting some slices to fit. Arrange half of the prosciutto evenly over bread. Sprinkle half of the goat cheese and half of the provolone on top of the prosciutto, then add half of the green onions and half of the basil. Cover with second layer of bread. Layer remaining prosciutto, goat cheese, provolone, green onions, and basil atop bread. Cut remaining bread into 1/4-inch cubes. Sprinkle over top.

Whisk eggs, milk, mustard, and salt in bowl. Season with pepper. Pour egg mixture over layered bread mixture, and then press down on the bread with a spatula. Drizzle melted butter over bread and egg mixture. Cover and refrigerate overnight.

To bake the strata, preheat oven to 350°F. Uncover strata and let stand at room temperature, 30 minutes. Bake until center is set, about 1 hour. Remove from oven, and set aside. Preheat broiler, then place strata under broiler until top is golden, about 30 seconds. Cut into large squares and serve.

Serves 10