

# *Mother's Day Brunch Recipes*

## **A Note From Terri**

I included three similar entrees in this menu, creating a large buffet. Adjust the number of items and the volume of each to suit your event. If I were hosting brunch this year there would be 38 guests. All hefty eaters, I would at least double everything! For my small family at home, "Here's a tomato and cheese ball. Have a good brunch!"

## **Caprese Skewers with Balsamic Drizzle**

Adapted from Iowa Eats Blog

### **INGREDIENTS**

1 cup balsamic vinegar  
cherry or grape tomatoes  
mini mozzarella cheese balls  
(or larger ball cut into bite-sized pieces)  
fresh basil leaves, cut in half if large  
salt & pepper  
toothpicks

### **INSTRUCTIONS**

Bring balsamic vinegar up to a boil in a saucepan, then lower heat to medium and simmer until it's the consistency of very thin maple syrup, about 10 minutes. Pour into a bowl and let cool.

Cut tomatoes in half. Thread a mini mozzarella cheese ball, basil leaf (fold in half if large) and a tomato half onto a toothpick. Repeat with remaining ingredients. Sprinkle with salt & pepper, then drizzle cooled balsamic reduction on top.

## **Blueberry-Melon Salad with Thyme Syrup**

Recipe from Women's Day

*Serves 8*

*Make this a day or two ahead*

### **INGREDIENTS**

1 c. sugar  
1/4 c. water  
Peel and juice from 1 lemon  
4 large sprigs fresh thyme  
3 c. each diced cantaloupe  
1 pt. blueberries  
Garnish: lemon thyme sprigs

## **INSTRUCTIONS**

Bring all ingredients to a gentle boil in a small saucepan; simmer 5 minutes.

Remove from heat; let steep 20 minutes.

Discard thyme sprigs and lemon peel.

Cool syrup to room temperature or store in the refrigerator for up to 1 week.

Just before serving, gently toss together fruit in a serving bowl; add 1/3 cup of the thyme syrup and toss.

poon into dessert bowls or glasses and garnish with thyme sprigs.

Serve with extra thyme syrup, if desired.

## **Creme Brulee French Toast**

*Serves 6 (or one teenager)*

*Prepare the day before*

*It is easy to double or triple; just use a larger pan and adjust the baking time.*

*Recipe adapted from Epicurious*

## **INGREDIENTS**

1 stick (1/2 cup) unsalted butter

1 cup packed brown sugar

2 tablespoons corn syrup

1 loaf unsliced French bread, brioche or challah

5 large eggs

1 1/2 cups half-and-half

1 teaspoon vanilla

1 teaspoon Grand Marnier

1/4 teaspoon salt

## **INSTRUCTIONS**

In a small heavy saucepan melt butter with brown sugar and corn syrup over moderate heat, stirring, until smooth.

Pour into a 13- by 9- by 2-inch baking dish.

Cut six 1-inch thick slices from the center portion of bread, reserving ends for another use.

Trim crusts.

Arrange bread slices in one layer in a baking dish, squeezing them slightly to fit.

In a bowl whisk together eggs, half-and-half, vanilla, Grand Marnier, and salt until combined well.

Pour evenly over bread.

Chill bread mixture, covered, at least 8 hours and up to 1 day.

One hour before baking, remove the baking dish from the refrigerator.

Set the pan aside, allow it to achieve room temperature

Preheat oven to 350° F

Bake bread mixture, uncovered, in middle of oven until puffed and edges are pale golden, 35 to 40 minutes. 50 - 60 minutes for double pans

Serve immediately

***A Note From Terri***

***Of the next three recipes, I could not decide which is the best choice of the three 'ham' recipes. A small gathering needs only one, a larger gathering, two. But which to omit?***

## **Ham & Cheese Brunch Bake**

Prepare this the day ahead

Serves 10 - 12

Recipe adapted from Delish

**INGREDIENTS**

10 large eggs

1 1/2 c. milk

2 tsp. Dijon mustard

2 tsp. fresh thyme leaves, plus more  
for garnish

1 tsp. garlic powder

Kosher salt

Freshly ground black pepper

4 c. cubed French bread or baguette

1/2 lb. ham, chopped

1 1/2 c. shredded white cheddar

**INSTRUCTIONS**

Preheat oven to 350 degrees.

In a large bowl, whisk together eggs, milk, mustard, thyme, and garlic powder and season generously with salt and pepper.

Butter a large baking dish.

Add bread and top with ham and cheddar. Pour over egg mixture.

Bake until eggs are cooked through and ham is golden, 45 to 55 minutes.

(To make ahead, cover the baking dish with aluminum foil and refrigerate at least 4 hours and up to overnight, then bake as directed.)

Garnish with more thyme and serve.

## Crock-Pot Breakfast Casserole

Serves 8

15 minutes to prepare

6+ hours in the crockpot

Recipe from Delish

### **INGREDIENTS**

1 lb. bacon

Cooking spray

12 large eggs

1 c. whole milk

1/2 tsp. garlic powder

Kosher salt

Freshly ground black pepper

1 1/2 lb. frozen hash browns

1 medium onion, chopped

2 c. shredded cheddar

Freshly chopped chives, for garnish

### **INSTRUCTIONS**

In a large skillet over medium heat, cook bacon until crispy, about 8 minutes.

Drain on a paper towel-lined plate, then chop.

Grease inside of your slow cooker with cooking spray.

In a large bowl, whisk together eggs and milk and season with garlic powder, salt, and pepper.

In the slow cooker, layer half the hash browns, cooked bacon, onion, and cheese.

Repeat layers, then pour over whisked eggs.

Cover and cook on low until eggs are fluffy and set, about 6 hours.

Garnish with green onions before serving.

## Ham & Cheese Pinwheels

Recipe from Delish

Serves 8

### **INGREDIENTS**

1 (8-oz.) tube crescent roll dough

1/2 lb. deli sliced ham

2 tbsp. Dijon mustard

8 oz. sliced Swiss cheese

2 tbsp. butter, melted

1/4 tsp. garlic powder

2 tbsp. chopped parsley

1 tsp. poppy seeds

***Terri's Tip -***

***Don't crowd these in the pan or they won't crisp as they should***

**INSTRUCTIONS**

Preheat oven to 350°.

Grease an 8-x-8" baking pan with cooking spray.

On a lightly floured surface, unroll dough and separate the sheet into rectangles.

Pinch the perforations to seal.

spread mustard onto each rectangle.

Top with sliced ham and cheese.

Starting with one short side, roll up each rectangle.

Pinch edges to seal.

Cut each roll into 4 slices.

Place cut side up in a baking pan.

In a small bowl, whisk together melted butter, garlic powder and parsley.

Brush butter mixture over pinwheels, then sprinkle poppy seeds on top.

Bake for 12-15 minutes, until the rolls are golden.

## **Peach Oatmeal Drop Scones**

Recipe Modified from Dorie Greenspan's Oatmeal Nutmeg Scones

Makes 12 scones

**INGREDIENTS**

1 large egg

1/2 cup cold buttermilk

2 cups all-purpose flour

1 1/3 cup old-fashioned oats

1/3 cup sugar

1 tbsp baking powder

1/2 tsp baking soda

1/2 tsp salt

1/2 tsp ground cinnamon

1 peach, peeled and diced

10 Tbsp cold unsalted butter, cut into small pieces

**INSTRUCTIONS**

Preheat the oven to 400° F.

Line a baking sheet with parchment or a silicone mat.

Stir the egg and buttermilk together.

Whisk the flour, oats, sugar, baking powder, baking soda, salt, and cinnamon together in a large bowl.

Drop in the butter.

Toss to coat the pieces of butter with flour mixture

Cut the butter into the dry ingredients until the mixture is pebbly.  
Add in the peach and coat with flour mixture.  
Pour the egg and buttermilk mixture over the dry ingredients,  
Stir with a fork until the dough comes together.  
The dough will be wet and sticky.  
Spoon the batter onto the baking sheet to make 12 scones.  
Space them about 2 inches apart.  
Bake for 20 to 30 minutes or until the tops are golden and slightly firm.  
Transfer to a cooling rack for 10 minutes before serving.

## Mint Tulip Cocktail

Recipe from Country Living  
Makes 4 Cups

### **INGREDIENTS**

2 c. pink cranberry juice  
1 3/4 c. citrus vodka  
1/2 c. St. Germain liqueur  
1/4 c. fresh lemon juice, plus slices for serving  
Fresh mint sprigs, for serving

### **INSTRUCTIONS**

Combine cranberry juice, vodka, St. Germain, and lemon juice in a pitcher.  
Serve over ice with lemon slices and mint sprigs.

## Cheesecake-Stuffed Strawberries

Recipe Adapted from All Recipes  
Makes 16 - 20  
Takes 15 - 20 minutes

### **INGREDIENTS**

1 (8 ounce) package cream cheese, softened  
1/2 cup confectioners' sugar  
1/2 teaspoon vanilla extract  
1 pint fresh strawberries  
3 graham crackers, crushed, or as needed  
Add all ingredients to list

### **INSTRUCTIONS**

Rinse strawberries  
Remove hull  
Scoop out about 1/2 tsp inner membrane (Use huller or 1/8 tsp measuring spoon works well. Use melon ball tool on large berries)

Trim off a small portion of the bottom tip to make a flat surface so the berry will stand upright

Allow berries to air dry inside and out

Beat cream cheese, confectioners' sugar, and vanilla extract together in a bowl until smooth

Spoon into a piping bag or a resealable bag

Snip one corner of the bag

Fill the cored strawberries with the cream cheese mixture.

Dip filled side of strawberries in the crushed graham crackers to coat.