



## A Breakfast with Friends

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*Bloody Mary Punch*  
*Maple Glazed Bacon*  
*Spice Pancakes with Lemon Sauce*  
*French Toast Strata*  
*Peach Orange Fruit Dip*

### **BLOODY MARY PUNCH**

1 bottle (1.89 L) vegetable cocktail	1 tbsp (15 mL) prepared horseradish
1 cup (250 mL) vodka, optional	1/2 tsp (2 mL) hot pepper sauce
1/4 cup (50 mL) fresh lime juice	Ice cubes and lime slices
4 tsp (20 mL) Worcestershire sauce	

Combine all ingredients except ice and lime slices in a large pitcher or punch bowl. Cover and refrigerate for at least 1 hour or overnight. Serve over ice and garnish with lime slices. **Yield:** About 8 cups (2 L).

### **MAPLE GLAZED BACON**

1 lb (500 g) sliced bacon	1 tsp (5 mL) freshly ground pepper
1/3 cup (75 mL) maple-flavoured pancake syrup	

Separate bacon slices and place in a heavy plastic bag. Combine syrup and pepper. Pour over bacon. Gently squeeze and turn bag to coat bacon with mixture. Line a large jelly-roll pan with foil. Place a rack in pan. Arrange bacon on rack, overlapping if necessary. Bake at 350°F (180°C) for 45 – 50 minutes or until bacon is crisp. Do not overbake. Serves 6 - 8.

### **SPICE PANCAKES WITH LEMON SAUCE**

1 1/2 cups (375 mL) flour	1/4 tsp (1 mL) cloves
1 tbsp (15 mL) sugar	3 eggs, separated
2 tsp (10 mL) ginger	1 3/4 cups (425 mL) buttermilk
1 tsp (5 mL) cinnamon	1/4 cup (50 mL) butter, melted
1 tsp (5 mL) baking powder	1 tsp (5 mL) vanilla
1 tsp (5 mL) baking soda	1 tbsp (15 mL) molasses
1/2 tsp (2 mL) salt	Lemon Sauce, recipe follows
1/2 tsp (2 mL) freshly ground nutmeg	

Combine first 9 ingredients (flour through cloves) in a large bowl; set aside. Using medium speed of an electric mixer, beat egg whites until stiff peaks form. Whisk together buttermilk, melted butter, vanilla, molasses and egg yolks until blended. Stir into flour mixture just until blended. Gently fold in beaten egg whites until no streaks of white remain. Batter may be prepared to this point and refrigerated for up to 1 hour. Using 1/4 cup (50 mL) batter

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for each pancake, cook pancakes on a lightly greased griddle over medium heat. Cook pancakes until golden brown on both sides, about 2 minutes per side. Serve with Lemon Sauce. **Yield:** 18 pancakes.

### **Lemon Sauce**

1 cup (250 mL) sugar	1/4 cup (50 mL) butter
2 tbsp (25 mL) cornstarch	1/4 cup (50 mL) fresh lemon juice
2 cups (500 mL) water	2 tbsp (25 mL) grated lemon peel

In a medium saucepan, combine sugar and cornstarch. Gradually stir in water. Bring to a boil over medium heat and cook just until thickened. Remove from heat and stir in butter until melted. Stir in lemon juice and peel. Serve warm. **Yield:** About 2 1/2 cups (625 mL).

### **FRENCH TOAST STRATA**

10 cups (2.5 L) white bread cubes	1/2 cup (125 mL) maple-flavoured pancake syrup
8 oz (250 g) cream cheese, softened	1 tsp (5 mL) vanilla
8 eggs	1/4 tsp (1 mL) freshly ground nutmeg
2 cups (500 mL) milk	Spirited Apricot Sauce, recipe follows

Place bread cubes in a greased 9x13 inch (23x33 cm) baking dish. Using medium speed of an electric mixer, beat cream cheese until smooth. Beat in eggs, two at a time, beating well after each addition. Add milk, syrup, vanilla and nutmeg; beat just until blended. Pour mixture evenly over bread. Cover and refrigerate overnight. Bake, uncovered, at 350°F (180°C) for 55 – 60 minutes or until knife inserted in center comes out clean. Let stand 5 minutes before serving. Serve with Spirited Apricot Sauce. Serves 8 - 10.

### **Spirited Apricot Sauce**

2 cans (14 oz/398 mL each) apricots in light syrup	2 tbsp (25 mL) honey
1/4 cup (50 mL) golden raisins	2 tbsp (25 mL) rum
	1/2 tsp (2 mL) cinnamon

Drain apricots, reserving syrup. Set apricots aside and pour syrup into a medium saucepan. Bring syrup to a boil, reduce heat and simmer until reduced to 2/3 cup (150 mL). Add raisins, honey, rum and cinnamon; reduce heat to low and simmer for 1 minute. Remove from heat and stir in apricots. Serve at room temperature.

**Preparation Tip:** *If desired, 2 tbsp (25 mL) orange juice and 1 tsp (5 mL) vanilla may be substituted for rum.*

### **PEACH ORANGE FRUIT DIP**

8 oz (250 g) light cream cheese, softened	1/2 tsp (2 mL) ginger
3/4 cup (175 mL) peach yogurt	1/4 tsp (1 mL) vanilla
1/2 cup (125 mL) orange marmalade	

Using medium speed of an electric mixer, beat cream cheese until smooth. Add yogurt, marmalade, ginger and vanilla; beat until blended. Cover and refrigerate for up to 2 days. Serve with an assortment of fresh fruit.

**Yield:** 2 cups (500 mL).