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Breakfast and Brunch

23 recipes for weekday breakfasts and weekend brunches



Fluffy buttermilk pancakes, challah French toast and a Swedish oven pancake; eggs Benedict, crab cake Benedict and quiche Lorraine; steak and eggs, corned beef hash and breakfast tacos; a lox and bagel board and shrimp and grits; and cinnamon buns, hot cross buns, muffins and quick breads.

Free to download and share. Every recipe, with more photos and tools, is at steakandseafood.com.

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Fluffy Buttermilk Pancakes

Total 30 min · 12 pancakes, 4 servings · steakandseafood.com/buttermilk-pancakes.htm



INGREDIENTS

Batter

- 2 cups all-purpose flour
- 2 tablespoons sugar
- 2 teaspoons baking powder
- 1 teaspoon baking soda
- 1/2 teaspoon salt
- 2 cups buttermilk
- 2 large eggs
- 4 tablespoons unsalted butter, melted and slightly cooled
- 1 teaspoon vanilla extract

For cooking and serving

- Butter or vegetable oil, for the griddle
- Maple syrup, butter and berries

INSTRUCTIONS

1. **Mix the dry ingredients.** Whisk the flour, sugar, baking powder, baking soda and salt in a large bowl.
2. **Mix the wet ingredients.** In another bowl, whisk the buttermilk, eggs, melted butter and vanilla.
3. **Combine.** Pour the wet ingredients into the dry and fold with a spatula just until no dry flour remains. The batter should be thick and lumpy. Let it rest 5 minutes.
4. **Heat the griddle.** Heat a griddle or large skillet over medium heat and brush it lightly with butter or oil. It is ready when a drop of water skitters across it.
5. **Cook.** Pour 1/4 cup of batter for each pancake. Cook until bubbles cover the top and the edges look dry, about 2 minutes, then flip and cook 1 to 2 minutes more, until golden.
6. **Serve.** Serve right away with butter, maple syrup and berries, or keep warm on a rack in a 200°F oven while you cook the rest.

TIPS

- No buttermilk? Stir 2 tablespoons lemon juice into 2 cups milk and let it stand 5 minutes.
- Scatter blueberries or chocolate chips onto each pancake right after pouring, not into the bowl.
- The first pancake is a test; adjust the heat before cooking the rest.

Challah French Toast

Total 30 min · 8 slices, 4 servings · steakandseafood.com/challah-french-toast.htm



INGREDIENTS

French toast

- 8 slices day-old challah, about 1 inch thick
- 4 large eggs
- 1 cup whole milk
- 1/4 cup heavy cream (or more milk)
- 2 tablespoons sugar
- 1 teaspoon vanilla extract
- 1 teaspoon ground cinnamon
- Pinch of salt
- 3 to 4 tablespoons unsalted butter, for the pan

For serving

- Maple syrup
- Powdered sugar and fresh berries

INSTRUCTIONS

1. **Make the custard.** Whisk the eggs, milk, cream, sugar, vanilla, cinnamon and salt in a wide, shallow dish until smooth.
2. **Heat the pan.** Heat the oven to 200°F to keep the finished slices warm. Melt 1 tablespoon butter in a large skillet or griddle over medium heat.
3. **Soak.** Lay 2 or 3 slices in the custard for about 20 seconds per side, until soaked but not falling apart. Lift them out and let the extra drip off.
4. **Cook.** Cook the slices 3 to 4 minutes per side, until deep golden and the center feels set when pressed. Add butter to the pan for each batch.
5. **Serve.** Keep the cooked slices warm on a rack in the oven while you cook the rest. Serve with maple syrup, powdered sugar and berries.

TIPS

- Fresh challah? Dry the slices on a rack for an hour, or in a 275°F oven for 10 minutes.
- Brioche or thick white bread works too.
- Wipe the pan between batches so burned butter does not darken the next slices.

Swedish Oven Pancake (Ugnspannkaka)

Total 45 min · 6 servings · steakandseafood.com/swedish-oven-pancake.htm



INGREDIENTS

Batter

- 4 eggs
- 3/4 cup plus 2 tablespoons (2 dl) milk
- 3/4 cup plus 2 tablespoons (2 dl) all-purpose flour
- 1/2 teaspoon salt
- 3/4 cup plus 2 tablespoons (2 dl) more milk
- 2 tablespoons butter, melted, plus more for the pan

Optional smoked pork

- 7 ounces (200 g) smoked pork belly or thick-cut bacon, cut into small cubes (optional)

For serving

- Your favorite jam (lingonberry is traditional), for serving

INSTRUCTIONS

1. **Make the batter.** Whisk the eggs with the first 3/4 cup plus 2 tablespoons of milk, the flour and the salt until the batter is smooth and free of lumps. Whisk in the rest of the milk, then stir in the melted butter. If you have time, let it rest about an hour so the flour can swell; stir before using.
2. **Heat the oven.** Heat the oven to 435°F (225°C). Butter a 12 x 16-inch roasting pan or rimmed baking pan well.
3. **Brown the pork (optional).** For the savory version, cook the pork cubes in a skillet over medium-high heat, stirring, 4 to 5 minutes, until browned. Drain on paper towels and stir them into the batter.
4. **Bake.** Pour the batter into the pan and bake 30 to 40 minutes, until puffed at the edges, golden on top and set in the center.
5. **Serve.** Cut the pancake into squares (Swedes often use kitchen scissors) and serve hot with your favorite jam.

TIPS

- The batter is the same one used for Swedish thin pancakes (plättar) and crepes, so a double batch can make both.
- Lingonberry is the classic in Sweden, but strawberry, raspberry or any berry jam is delicious, as are applesauce or a sprinkle of sugar; with the smoked pork, add a crisp green salad.
- Leftovers keep, covered, in the refrigerator for 2 days. Rewarm the squares in a 350°F oven for about 10 minutes.
- A smaller 9 x 13-inch pan makes a thicker pancake; bake it 40 to 45 minutes.

Matzah Brei (Matzah and Eggs)

Total 15 min · 1 serving · steakandseafood.com/matzah-brei.htm



INGREDIENTS

- 1 slice of matzah or 2/3 cup matzah farfel
- 3 eggs
- Butter or oil, to fry
- Maple syrup, jam or sugar, for serving

INSTRUCTIONS

1. **Mix.** Beat the eggs and crumble the matzah into them. The matzah can be soaked in water first if you like. Beat the eggs again.
2. **Fry.** Heat oil or melt butter in a frying pan over medium heat. Pour in the eggs and cook on one side until golden brown.
3. **Turn.** Turn over and cook until the second side is golden brown also.
4. **Serve.** Serve immediately with the topping of your choice.

TIPS

- For savory matzah brei, add salt, pepper and fried onions instead of sweet toppings.

Eggs Benedict

Total 30 min · 4 servings · steakandseafood.com/eggs-benedict.htm



INGREDIENTS

Hollandaise

- 3 large egg yolks
- 1 tablespoon fresh lemon juice
- 1/2 cup (1 stick) unsalted butter, melted and hot
- Pinch of cayenne pepper
- Salt, to taste

Eggs

- 4 large eggs
- 1 tablespoon white vinegar

To assemble

- 2 English muffins, split
- 4 slices Canadian bacon
- Paprika and chopped chives, for garnish

INSTRUCTIONS

1. **Make the hollandaise.** In a heatproof bowl set over a pan of barely simmering water, whisk the yolks and lemon juice until thick and pale, about 2 minutes. Take the bowl off the heat and whisk in the hot melted butter in a thin stream until the sauce is thick and glossy. Season with the cayenne and salt and keep it warm over the pan, off the heat.
2. **Toast and warm.** Toast the English muffins. Warm the Canadian bacon in a skillet over medium heat, about 1 minute per side.
3. **Poach the eggs.** Bring a wide pan of water to a gentle simmer and add the vinegar. Crack each egg into a small cup, slip it into the water and poach 3 to 4 minutes, until the whites are set and the yolks still soft. Lift out with a slotted spoon and drain.
4. **Assemble.** Set a muffin half on each plate, top with a slice of Canadian bacon and a poached egg, and spoon the hollandaise over. Sprinkle with paprika and chives and serve right away.

TIPS

- If the hollandaise gets too thick, whisk in a teaspoon of warm water; if it starts to separate, whisk in a spoonful of hot water off the heat.
- Very fresh eggs hold together best when poached.
- Hollandaise is made with lightly cooked yolks; use pasteurized eggs for anyone pregnant, very young, elderly or with a weakened immune system.

Crab Cake Benedict

Total 1 hr 20 min · 4 servings · steakandseafood.com/crab-cake-benedict.htm



INGREDIENTS

Crab cakes

- 4 crab cakes, shaped and chilled (half a batch of our crab cakes)
- 1 tablespoon butter and 1 tablespoon oil, for frying

To finish

- 4 English muffins, split and toasted
- 8 large eggs, very fresh
- 1 tablespoon white vinegar
- 1 batch hollandaise sauce (about 3/4 cup)
- Paprika or Old Bay seasoning, chives and lemon wedges, for serving

INSTRUCTIONS

1. **Make the crab cakes.** Shape and chill 4 crab cakes as in our crab cakes recipe, or make them the day before.
2. **Fry.** Heat the butter and oil in a large nonstick skillet over medium heat. Cook the crab cakes 3 to 4 minutes per side, until deep golden and hot in the center. Keep warm in a 200°F oven.
3. **Make the hollandaise.** Make the hollandaise and keep it warm over warm water.
4. **Poach the eggs.** Bring a wide pan of water to a bare simmer with the vinegar. Crack each egg into a cup and slide it in; poach 3 to 4 minutes, until the whites are set and the yolks soft. Lift out with a slotted spoon.
5. **Assemble.** Set 2 toasted muffin halves on each plate. Halve each crab cake into two thinner rounds, or use a small cake on each half. Top with a poached egg and spoon hollandaise over. Dust with paprika or Old Bay and chives and serve with lemon.

TIPS

- Make 8 smaller crab cakes from one batch so there is a cake for each muffin half.
- Poach the eggs ahead and hold them in ice water; rewarm in hot water for 1 minute.
- Hollandaise uses lightly cooked yolks; use pasteurized eggs for anyone pregnant, very young, elderly or with a weakened immune system.

Eggs Sardou

Total 35 min · 4 servings · steakandseafood.com/eggs-sardou.htm



INGREDIENTS

Creamed spinach

- 1 (10-ounce) package frozen chopped spinach, thawed and squeezed dry
- 2 tablespoons unsalted butter
- 1 small shallot, minced
- 1/2 cup heavy cream
- 2 tablespoons grated Parmesan cheese

Artichokes

- 4 canned artichoke bottoms, drained and rinsed

Hollandaise

- 3 large egg yolks
- 1 tablespoon fresh lemon juice
- 1/2 cup (1 stick) unsalted butter, melted and hot
- Pinch of cayenne pepper
- Salt, to taste

Eggs

- 4 large eggs
- 1 tablespoon white vinegar

INSTRUCTIONS

1. **Make the creamed spinach.** Melt the butter in a skillet over medium heat and cook the shallot until soft. Add the spinach and cream and simmer, stirring, until thick, about 4 minutes. Stir in the Parmesan and keep it warm.
2. **Warm the artichokes.** Warm the artichoke bottoms in a little hot water or a covered dish in the microwave. Drain them well.
3. **Make the hollandaise.** In a heatproof bowl set over a pan of barely simmering water, whisk the yolks and lemon juice until thick and pale, about 2 minutes. Take the bowl off the heat and whisk in the hot melted butter in a thin stream until the sauce is thick and glossy. Season with the cayenne and salt and keep it warm over the pan, off the heat.
4. **Poach the eggs.** Bring a wide pan of water to a gentle simmer and add the vinegar. Crack each egg into a small cup, slip it into the water and poach 3 to 4 minutes, until the whites are set and the yolks still soft. Lift out with a slotted spoon and drain.
5. **Assemble.** Spoon a bed of creamed spinach onto each plate, set an artichoke bottom on top, add a poached egg and spoon the hollandaise over. Serve right away.

TIPS

- Squeeze the thawed spinach hard in a clean towel; any water left will thin the creamed spinach.
- Hollandaise is made with lightly cooked yolks; use pasteurized eggs for anyone pregnant, very young, elderly or with a weakened immune system.
- Buy artichoke bottoms, not hearts; the bottoms are the flat, cup-shaped base that holds the egg.

Quiche Lorraine

Total 50 min · 1 (9 inch) quiche · steakandseafood.com/quiche-lorraine.htm



INGREDIENTS

- One 9-inch unbaked pie crust
- 4 strips of bacon
- 1 onion, sliced thin
- 1 cup Gruyere or Swiss cheese, cubed
- 1/4 cup grated parmesan cheese
- 4 eggs, lightly beaten
- 2 cups of milk
- 1/4 teaspoon nutmeg
- 1/2 teaspoon salt
- 1/4 teaspoon white pepper

INSTRUCTIONS

1. **Heat the oven.** Preheat the oven to 450°F.
2. **Partly bake the crust.** Prick the sides and bottom of the pie crust and bake for 5 minutes.
3. **Cook the bacon and onion.** In a large frying pan, cook the bacon until crisp. Pour off all but 1 tablespoon of fat. Cook the onion in the remaining fat until it is transparent.
4. **Fill.** Crumble the bacon and sprinkle it, the onion and the cheeses over the bottom of the partly baked pie shell.
5. **Add the custard.** Combine the eggs, milk, nutmeg, salt and pepper and pour over the onion and cheese mixture.
6. **Bake.** Bake for 15 minutes at 450°F. Reduce the temperature to 350°F and bake approximately 10 minutes longer, or until a knife inserted one inch from the edge comes out clean.
7. **Serve.** Serve immediately as an hors d'oeuvre or main course.

TIPS

- Set the pie plate on a baking sheet to make it easier to move the full quiche in and out of the oven.
- The center may still look slightly soft when the knife test passes; it finishes setting as it stands.

Christmas Morning Breakfast Casserole

Total 1 hr 10 min · 10 servings · steakandseafood.com/christmas-breakfast-casserole.htm



INGREDIENTS

- 1 pound breakfast sausage
- 8 cups cubed day-old bread (about 1 pound)
- 2 cups shredded sharp cheddar cheese, divided
- 4 green onions, sliced
- 10 eggs
- 2 1/2 cups milk
- 1 teaspoon dry mustard
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper

INSTRUCTIONS

1. **Brown the sausage.** Cook the sausage in a skillet, breaking it up, until browned and no longer pink; drain.
2. **Layer.** Butter a 9 x 13-inch baking dish. Spread in the bread, then the sausage, 1 1/2 cups of the cheese and the green onions.
3. **Add the eggs.** Whisk the eggs, milk, mustard, salt and pepper and pour over the top. Press the bread down so it soaks. Cover and refrigerate overnight (at least 8 hours).
4. **Bake.** Heat the oven to 350°F. Uncover, sprinkle with the remaining cheese and bake 45 to 55 minutes, until puffed, golden and 160°F in the center.
5. **Rest.** Rest 10 minutes before cutting.

TIPS

- To freeze: cool it quickly, pack it in airtight containers or freezer bags, and freeze up to 3 months. Thaw overnight in the refrigerator and reheat to 165°F.
- Take it out of the refrigerator while the oven heats.
- Vegetarian: use 3 cups sauteed peppers, mushrooms and spinach instead of sausage.

Blintz Souffle

Total 55 min · 1 (9 x 13-inch) pan · steakandseafood.com/blintz-souffle.htm



INGREDIENTS

- 12 frozen blintzes
- 1 stick margarine
- 4 beaten eggs
- 1 1/2 cups sour cream
- 1/4 cup orange juice
- 1/4 cup sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla
- Berries and sour cream, for serving

INSTRUCTIONS

1. **Melt.** Melt the margarine in a 9 x 13-inch glass pan in the oven, then pour it into a bowl, leaving the pan greased.
2. **Make the custard.** Add the eggs, sour cream, salt, sugar, orange juice and vanilla to the margarine and mix well.
3. **Assemble.** Place the blintzes in the bottom of the casserole and pour the egg mixture over them.
4. **Bake.** Bake 45 minutes at 350°F. Serve with berries and sour cream.

TIPS

- Do not thaw the blintzes first; they go in frozen.

Steak and Eggs

Total 25 min · 2 servings · steakandseafood.com/steak-and-eggs.htm



INGREDIENTS

Steak

- 2 sirloin, strip or flat iron steaks, about 3/4 inch thick (8 ounces each)
- 1 teaspoon kosher salt
- 1/2 teaspoon black pepper
- 1 tablespoon vegetable oil
- 1 tablespoon unsalted butter
- 1 clove garlic, smashed

Eggs

- 4 large eggs
- 1 tablespoon unsalted butter
- Salt and pepper
- Chopped chives, toast or hash browns, for serving

INSTRUCTIONS

1. **Season.** Pat the steaks dry and season both sides with the salt and pepper. Let them stand while the pan heats.
2. **Sear.** Heat the oil in a cast-iron skillet over high heat until it shimmers. Sear the steaks 3 to 4 minutes per side, adding the butter and garlic for the last minute and spooning it over, until 130°F inside for medium-rare.
3. **Rest.** Move the steaks to a board and rest 5 minutes.
4. **Fry the eggs.** Lower the heat to medium-low, wipe out any burnt bits, add the butter and fry the eggs to your liking: 2 to 3 minutes for sunny side up, or flip for over easy. Season with salt and pepper.
5. **Serve.** Slice the steak across the grain or serve whole, with the eggs, chives and toast or hash browns.

TIPS

- Leftover steak works: slice it thin and warm it in the pan for 30 seconds before the eggs.
- Cook the eggs over gentle heat; a pan still very hot from the steak makes crispy, rubbery whites.
- A spoonful of chimichurri over the steak is a great finish.

Corned Beef Hash

Total 40 min · 4 servings · steakandseafood.com/corned-beef-hash.htm



INGREDIENTS

Hash

- 3 tablespoons unsalted butter, divided
- 1 tablespoon vegetable oil
- 1 medium onion, diced
- 1 1/2 pounds cooked potatoes (boiled or baked), cooled and cut into 1/2-inch dice
- 3 cups diced cooked corned beef (about 1 pound)
- 1/2 teaspoon black pepper
- Salt, to taste (corned beef is salty)
- 2 tablespoons chopped parsley

For serving

- 4 eggs, fried or poached
- Hot sauce or ketchup

INSTRUCTIONS

1. **Cook the onion.** Melt 1 tablespoon butter with the oil in a large cast-iron skillet over medium heat. Cook the onion 5 minutes until soft.
2. **Add the potatoes and beef.** Add the potatoes, corned beef and pepper and stir to combine. Taste before adding any salt.
3. **Press and brown.** Press the hash into an even layer with a spatula. Cook without stirring for 6 to 8 minutes, until a deep brown crust forms on the bottom.
4. **Turn and repeat.** Turn the hash over in sections, add the remaining butter around the edges, press down again and cook 6 to 8 minutes more, until crisp.
5. **Serve.** Sprinkle with parsley and serve hot, topped with fried or poached eggs and hot sauce.

TIPS

- Raw potatoes work too: parboil the diced potatoes 5 minutes, drain well and dry them first.
- Do not stir too often; every stir breaks the crust.
- Leftover roast beef, pastrami or ham can stand in for the corned beef.

Pytt i Panna (Swedish Hash with Fried Eggs)

Total 50 min · 4 servings · steakandseafood.com/pytt-i-panna.htm



INGREDIENTS

- 1 1/2 pounds cooked potatoes, cooled and cut into 1/2-inch dice
- 4 tablespoons unsalted butter or oil, divided
- 1 large yellow onion, diced
- 1 pound cooked roast beef, ham or sausage, cut into 1/2-inch dice
- Salt and black pepper
- 4 large eggs
- Pickled beets and chopped parsley, for serving

INSTRUCTIONS

1. **Fry the potatoes.** Heat 2 tablespoons of butter in a large skillet over medium-high heat. Add the potatoes in one layer and cook for 12 to 15 minutes, turning occasionally, until golden and crisp. Move to a bowl.
2. **Cook the onion.** Add another tablespoon of butter and cook the onion for 5 minutes, until soft and lightly browned.
3. **Add the meat.** Add the meat and cook for 5 minutes, until hot and browned at the edges. Return the potatoes, toss, and season with salt and pepper.
4. **Fry the eggs.** In another skillet, fry the eggs in the remaining butter until the whites are set and the yolks still runny.
5. **Serve.** Divide the hash among plates, top each with a fried egg, and serve with pickled beets and parsley.

TIPS

- Cold, leftover boiled potatoes crisp up best.
- Do not stir the potatoes too often; letting them sit is what browns them.

Texas Breakfast Tacos

Total 40 min · 8 tacos · steakandseafood.com/breakfast-tacos.htm



INGREDIENTS

- 1 pound Yukon Gold potatoes, cut in 1/2-inch dice
- 2 tablespoons vegetable oil
- Salt and pepper
- 6 slices bacon, chopped, or 8 ounces Mexican chorizo
- 8 large eggs, beaten with 2 tablespoons milk
- 1 tablespoon butter
- 1 cup shredded Cheddar or Monterey Jack
- 8 flour tortillas, warmed
- Salsa, sliced avocado and chopped cilantro, for serving

INSTRUCTIONS

1. **Cook the potatoes.** Microwave the diced potatoes in a covered bowl for 4 minutes to par-cook. Fry in the oil over medium-high heat for 8 to 10 minutes, until crisp. Season with salt and pepper.
2. **Cook the bacon or chorizo.** In another skillet, cook the bacon until crisp, or brown the chorizo, breaking it up. Drain.
3. **Scramble the eggs.** Melt the butter over medium-low heat and cook the eggs, stirring gently, until softly set. Season with salt and pepper.
4. **Assemble.** Fill the warm tortillas with potatoes, eggs, bacon or chorizo and cheese. Top with salsa, avocado and cilantro.

TIPS

- Wrap filled tacos in foil to keep them warm for a crowd.
- Leftover carne asada makes an excellent breakfast taco.

Sinangag (Filipino Garlic Fried Rice)

Total 25 min · 4 servings · steakandseafood.com/sinangag.htm



INGREDIENTS

- 3 tablespoons vegetable oil
- 1 head garlic, cloves minced (about 1/4 cup)
- 4 cups cooked white rice, chilled overnight
- 1 teaspoon kosher salt
- 1/4 teaspoon black pepper
- 2 green onions, sliced (optional)

INSTRUCTIONS

1. **Fry the garlic.** Heat the oil in a large skillet or wok over medium-low heat. Add the garlic and cook, stirring, 4 to 5 minutes, until light golden. Scoop out half for topping.
2. **Add the rice.** Raise the heat to medium-high, add the rice, breaking up clumps, and toss 5 to 6 minutes until hot and lightly toasted.
3. **Season.** Season with the salt and pepper, top with the reserved garlic and green onions, and serve.

TIPS

- Cold, day-old rice is drier and fries without turning mushy.
- Watch the garlic closely: it goes from golden to bitter in seconds.

Lox and Bagel Brunch Board

Total 20 min · 6 to 8 servings · steakandseafood.com/lox-and-bagel-board.htm



INGREDIENTS

Board

- 8 bagels (plain, everything, sesame and pumpernickel), halved
- 1 pound thinly sliced lox or cold-smoked salmon
- 2 ripe tomatoes, thinly sliced
- 1 small red onion, very thinly sliced
- 1 English cucumber, thinly sliced
- 3 tablespoons capers, drained
- 2 lemons, cut in wedges
- Fresh dill sprigs

Scallion dill schmear

- 16 ounces cream cheese, softened
- 3 green onions, finely sliced
- 2 tablespoons chopped fresh dill
- 1 teaspoon lemon zest
- Pinch of black pepper

INSTRUCTIONS

1. **Make the schmear.** Stir the softened cream cheese with the green onions, dill, lemon zest and pepper. Spoon into a bowl. Set out a second bowl of plain cream cheese if you like.
2. **Prepare the vegetables.** Slice the tomatoes, onion and cucumber as thinly as you can. Soak the onion in ice water for 10 minutes and drain it to soften its bite.
3. **Arrange the lox.** Fold or ruffle the lox slices on a large board or platter.
4. **Build the board.** Arrange the bagels, vegetables, capers, lemon wedges and dill around the lox, with the cream cheese bowls in the middle.
5. **Serve.** Toast the bagels to order, or set out a toaster. Keep the lox and cream cheese cold, and refrigerate the board within 2 hours.

TIPS

- Lox is salt-cured; nova is cold-smoked and milder. Either works.
- Add whitefish salad, chopped herring or sliced hard-boiled eggs for a fuller deli spread.
- Lox is not cooked; pregnant women and anyone with a weakened immune system should choose hot-smoked salmon instead.

Shrimp and Grits

Total 45 min · 4 servings · steakandseafood.com/shrimp-and-grits.htm



INGREDIENTS

Cheese grits

- 4 cups water (or half water, half milk)
- 1 teaspoon salt
- 1 cup stone-ground or old-fashioned grits
- 2 tablespoons butter
- 1 cup shredded sharp cheddar cheese
- Black pepper

Shrimp

- 4 slices bacon, chopped
- 1 pound large shrimp, peeled and deveined
- 1/2 teaspoon smoked paprika
- 1/4 teaspoon cayenne pepper
- 1/2 teaspoon salt
- 1/2 small green bell pepper, diced
- 3 cloves garlic, minced
- 1/2 cup chicken broth
- 1 tablespoon fresh lemon juice
- 3 green onions, sliced

INSTRUCTIONS

1. **Cook the grits.** Bring the water and salt to a boil in a saucepan. Whisk in the grits, lower the heat and simmer, stirring often, until thick and creamy, about 20 to 25 minutes for old-fashioned grits (follow the package for stone-ground). Stir in the butter and cheddar and season with pepper. Cover to keep warm.
2. **Crisp the bacon.** Meanwhile, cook the bacon in a large skillet over medium heat until crisp. Lift it out and leave about 2 tablespoons of drippings in the pan.
3. **Cook the shrimp.** Toss the shrimp with the paprika, cayenne and salt. Cook the bell pepper in the drippings for 2 minutes, add the shrimp and garlic, and cook just until the shrimp are pink and opaque, about 2 minutes a side.
4. **Make the pan sauce.** Add the broth and lemon juice and scrape up the browned bits, simmering for 1 minute. Stir in the bacon and most of the green onions.
5. **Serve.** Spoon the grits into bowls and top with the shrimp and pan sauce. Sprinkle with the remaining green onions.

TIPS

- Stir the grits often and add a splash of hot water if they get too thick before the shrimp are ready.
- Do not overcook the shrimp; they turn rubbery fast. Take them off the heat as soon as they curl into a C.
- For a richer dish, cook the grits in half milk and half water.
- Andouille sausage can stand in for the bacon.

Kanelbullar (Swedish Cinnamon Buns)

Total 2 hr 35 min · About 24 buns · steakandseafood.com/kanelbullar.htm



INGREDIENTS

Dough

- 1 cup whole milk
- 1/2 cup (1 stick) unsalted butter
- 2 1/4 teaspoons (1 packet) instant or active dry yeast
- 1/3 cup granulated sugar
- 1/2 teaspoon salt
- 1 teaspoon ground cardamom
- 3 1/2 to 3 3/4 cups all-purpose flour

Filling

- 1/2 cup (1 stick) unsalted butter, very soft
- 1/2 cup granulated or light brown sugar
- 1 tablespoon ground cinnamon

Topping

- 1 large egg, beaten
- Swedish pearl sugar

INSTRUCTIONS

1. **Warm the milk.** Heat the milk and butter until the butter melts, then cool to lukewarm, about 105°F.
2. **Make the dough.** In a large bowl, stir the yeast, sugar, salt and cardamom into the milk. Add the flour a cup at a time and knead for 8 to 10 minutes, by hand or with a dough hook, until smooth and slightly tacky.
3. **First rise.** Cover and let rise in a warm spot for about 1 hour, until doubled.
4. **Fill.** Beat the filling ingredients together until smooth. Roll the dough into a 12 x 20-inch rectangle, spread with the filling and fold it in half lengthwise.
5. **Shape.** Cut into 1-inch strips. Twist each strip and tie it into a loose knot, tucking the ends underneath. Set the knots in paper muffin cups on baking sheets.
6. **Second rise.** Cover and let rise for 30 to 45 minutes, until puffy. Heat the oven to 425°F.
7. **Bake.** Brush with the beaten egg, sprinkle with pearl sugar and bake for 8 to 10 minutes, until golden. Cool on a rack.

TIPS

- To freeze: let it cool, wrap it well or seal it in freezer bags, and freeze up to 3 months. Thaw at room temperature, or warm briefly in the oven.
- Rolling the buns into simple spirals instead of knots works just as well.
- Freeze cooled buns in a bag and warm them for 5 minutes at 300°F.

Hot Cross Buns

Total 3 hr 20 min · 12 buns (12 servings) · steakandseafood.com/hot-cross-buns.htm



INGREDIENTS

Dough

- 1 cup warm milk (about 110°F)
- 2 1/4 teaspoons (1 packet) instant yeast
- 1/4 cup sugar
- 1 egg
- 4 tablespoons butter, softened
- 3 1/2 cups all-purpose flour
- 1 teaspoon kosher salt
- 1 1/2 teaspoons ground cinnamon
- 1/2 teaspoon ground allspice
- 1 teaspoon orange zest
- 3/4 cup raisins or currants

Cross and glaze

- 1/3 cup all-purpose flour mixed with 3 to 4 tablespoons water, for the crosses
- 2 tablespoons apricot jam warmed with 1 tablespoon water, for glazing

INSTRUCTIONS

1. **Make the dough.** Mix the milk, yeast and sugar, then the egg and butter. Add the flour, salt, spices and zest and knead 8 minutes, until smooth. Knead in the raisins.
2. **First rise.** Cover and let rise 1 to 1 1/2 hours, until doubled.
3. **Shape.** Divide into 12 balls and set in a parchment-lined 9 x 13-inch pan. Cover and let rise 45 minutes. Heat the oven to 375°F.
4. **Cross.** Pipe a cross of the flour paste over each bun.
5. **Bake and glaze.** Bake 18 to 22 minutes, until golden and 190°F inside. Brush with the warm apricot glaze.

TIPS

- To freeze: let it cool, wrap it well or seal it in freezer bags, and freeze up to 3 months. Thaw at room temperature, or warm briefly in the oven.
- Prefer an icing cross? Skip the flour paste and pipe powdered sugar icing on the cooled buns.
- Best the day they are made; split and toast leftovers with butter.

Refrigerator Bran Muffins

Total 45 min · About 6 quarts of batter · steakandseafood.com/refrigerator-bran-muffins.htm



INGREDIENTS

- 2 cups boiling water
- 2 cups Nabisco 100% Bran
- 1 heaping cup of Crisco oil
- 3 cups of sugar
- 4 eggs
- 1 quart of buttermilk
- 4 cups of Kellogg's All Bran
- 5 cups of flour
- 5 teaspoons baking soda
- 2 teaspoons salt
- Raisins to taste

INSTRUCTIONS

1. **Soak.** Mix the boiling water and Nabisco 100% Bran and let it soak.
2. **Mix the base.** In a large pot, cream the oil, sugar and eggs. Add the buttermilk.
3. **Add the rest.** Add the soaked bran, the All Bran, flour, baking soda, salt and raisins. Fold together until moistened.
4. **Store.** Store the batter in the refrigerator and use as needed.
5. **Bake.** To make muffins, pour the batter into paper liners in a muffin pan. Bake at 400°F for 25 minutes.

TIPS

- To freeze: let it cool, wrap it well or seal it in freezer bags, and freeze up to 3 months. Thaw at room temperature, or warm briefly in the oven.
- Keep the batter covered in the refrigerator. Refrigerator bran muffin batters are traditionally kept for up to a few weeks; stir before scooping.
- 100% Bran and All Bran are brand names; similar bran cereals work.

One Egg Banana Bread

Total 1 hr · 1 (9 x 5-inch) loaf · steakandseafood.com/one-egg-banana-bread.htm



INGREDIENTS

- 3 ripe or over-ripe bananas
- 1 cup sugar
- 1 egg
- 1 1/2 cups all purpose flour
- 1/2 stick melted butter
- 1 teaspoon baking soda
- 1 teaspoon salt

INSTRUCTIONS

1. **Heat the oven.** Preheat the oven to 350°F and butter a 9 x 5-inch loaf pan.
2. **Mash.** In a small (1 quart) bowl, mash the bananas with a fork.
3. **Mix.** Stir in all the other ingredients.
4. **Bake.** Pour the batter into the loaf pan and bake at 350°F for 50 minutes, until a toothpick inserted in the center comes out clean.
5. **Cool or freeze.** Cool on a rack. The bread freezes well.

TIPS

- To freeze: let it cool, wrap it well or seal it in freezer bags, and freeze up to 3 months. Thaw at room temperature, or warm briefly in the oven.
- The riper the bananas, the sweeter and more flavorful the bread.
- Wrap the cooled loaf tightly to freeze; thaw it at room temperature.

Lemon Tea Bread

Total 1 hr · 1 (5 x 9-inch) loaf · steakandseafood.com/lemon-tea-bread.htm



INGREDIENTS

Bread

- 1 stick butter
- 1 cup sugar
- 2 eggs
- Grated rind of 1 lemon
- 1 1/2 cups sifted cake flour
- 1 teaspoon baking powder
- 1/2 cup milk

Topping

- 1/2 cup sugar
- Juice of 1 lemon

INSTRUCTIONS

1. **Heat the oven.** Preheat the oven to 350°F and grease a 5 x 9-inch loaf pan.
2. **Cream.** Cream the butter and 1 cup of sugar. Add the eggs one at a time, beating in between. Add the lemon rind.
3. **Add flour and milk.** Combine the flour and baking powder. Add it to the batter alternately with the milk and continue mixing.
4. **Bake.** Pour into the loaf pan and bake for 45 minutes at 350°F, until a toothpick inserted in the middle comes out clean.
5. **Make the topping.** While the bread is in the oven, combine the 1/2 cup sugar with the lemon juice.
6. **Glaze.** Place the bread on a rack to cool and immediately pour the lemon juice and sugar over the top. This makes a tart crust on the bread.

TIPS

- Sandra's book has two copies of this page. One adds vanilla to the batter; the other does not, and stirs some of the lemon rind into the topping instead. Both are good.
- Poke a few holes in the top with a skewer before glazing so the lemon syrup soaks in.

Passover Granola

Total 35 min · About 5 cups, 8 to 10 servings · steakandseafood.com/passover-granola.htm



INGREDIENTS

- 1/2 stick butter
- 1/2 cup oil
- 1/2 cup water
- 1/2 cup brown sugar
- 1/2 pound matzah farfel
- 1 teaspoon cinnamon
- 1/2 cup nuts
- Coconut to taste
- Raisins to taste

INSTRUCTIONS

1. **Melt.** Melt the butter with the oil, water and brown sugar.
2. **Mix.** Add the remaining ingredients and toss.
3. **Bake.** Spread on a greased cookie sheet and bake at 350°F for 25 minutes, stirring once or twice.
4. **Store.** Cool and store in a covered container.

TIPS

- Add the raisins after baking if you prefer them soft rather than crisp.