



ODEN RECIPES



BANANA BREAD



FRENCH TOAST



PORK CHOPS



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PREP: 15 MINS.

COOK: 1 HR 5MINS

TOTAL: 1 HR 20MINS

SERVINGS: 1 LOAF

Banana Bread

Ingredients:

2-cups all-purpose flower
1 tsp baking soda
1/4 tsp salt
1/2 cup of butter
3/4 cup brown sugar
2 eggs, beaten
2 1/3 cups mashed overripe bananas.

Directions:

Preheat oven to 350 Degrees (175c). Lightly grease a 9x5-inch loaf pan.

In a large bowl, combine flour, baking soda, and salt. In a separate bowl, cream together butter and brown sugar. Stir in eggs and mashed bananas until well blended. Stir banana mixture into flour mixture; stir just to moisten. Pour butter into the prepared loaf pan.

Bake in preheated oven for 60-65 minutes, until a toothpick inserted into the center of a loaf comes out clean. Let bread cool in pan for 10 minutes., then turn out onto a wire rack.



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PREP: 10 MINS.

COOK: 5 - 10 MINS

TOTAL: 20 MINS

SERVES: 2

French Toast

Ingredients:

- 3 large eggs
- 3 large egg yolks
- 1tsp ground cinnamon
- 1/4 tsp of freshly grated nutmeg
- 2 tbsp granulated sugar
- 1/2 tsp fine sea salt
- 1 cup of whole milk
- 3/4 cup of heavy whipping cream
- 6 - 8 Slices of bread

Directions:

In a shallow large bowl or pie dish, whisk together the whole eggs, egg yolks, cinnamon, nutmeg, sugar, and salt thoroughly.

Whisk in the milk and heavy whipping cream in a slow and steady stream until you have a homogeneous texture.

In batches, add the bread to the liquid and soak on each side for 10 seconds.

In a 12-inch cast-iron skillet, heat the butter over medium heat until hot and bubbling. Swirl the pan to distribute the butter evenly. Lay the bread in a single layer in the pan. Toast for 2 - 4 minutes. Repeat this process until you've toasted all the bread.



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PORK CHOPS



PREP: 5 MINS.

COOK: 10 MINS

TOTAL: 15 MINS

SERVINGS: 4

Pork Chops

Ingredients:

4 bone-in pork chops
Kosher salt and fresh black pepper
Seasonings of choice
3 tbsp neutral-tasting oil
4tbsp unsalted butter
1 bunch of sage
5 cloves of garlic, smashed
juice of 1/2 lemon

Directions:

Season all sides of the pork chop generously with salt and pepper. Sprinkle with more seasonings.

In a large skillet, heat the oil over medium-high heat. Once the pan is hot, add the pork chops, working in batches if needed so there is no overcrowding. sear for 3 minutes, flip, and reduce heat to medium, cook for another 3-5 minutes.

Add the butter, sage, and garlic to the pan. Leaving the heat on medium, constantly baste the pork chops by spooning the butter over the chops.