

## **Mom's Breakfast**

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# Breakfast Recipe Guide

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This guide will give you helpful instructions and tips to make a delicious breakfast to start your day!

This guide includes breakfast recipes as well as drink options that are created with your eating preferences in mind.  
Good luck cooking and enjoy!

## About the Recipes

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### Caramel Frappe

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Frappes are a refreshing drink to have in the morning. The base of a frappe is ice-cold coffee, which would be perfect for a warm day when a hot coffee is just not right.

A Frappe is a cold caffeinated drink that tastes delicious and is easy to make. All you need is the coffee, milk and some type of sweetener. There are many different variations of this solid combination, so the frappe possibilities are endless.

Although just a few ingredients, this sweet treat is filled with spunk!

### Freshly-Squeezed Orange Juice

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Orange juice is the perfect way to start your day, it's both refreshing and healthy.

Typically, we buy our orange pre-squeezed from the store. However, it is healthier and more tasty to squeeze your juice on your own. This way, you know its fresh and let's not ignore the obvious fact that using a juicer is fun!

With that extra kick of champagne, this yummy treat will definitely brighten your day!

### Breakfast Sandwich

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Sandwiches aren't just meant for lunch anymore!

A Breakfast Sandwich is something that you make quickly that tastes good too! Typically, a Breakfast Sandwich is held together by some type of bread, whether it be whole wheat, and english muffin, or a bagel. You can put whatever fillings you want inside. Typically, the sandwich includes some time of protein paired with fresh veggies of your choice.

The English muffin pairs extremely well with the veggies and bacon included in this sandwich.

### Omelet

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An omelet is a breakfast that is made by creating a thin layer of egg, then filling it with the filling of your choice.

Like many other breakfast foods, the omelet is entirely versatile, you put in it what you like. The outer egg shell does not even have to be egg! If you would prefer to use something else then you still can! Omelets are typically savory and often contain some type of protein alongside various veggies as the filling.

This omelet is so savory and mouth-watering, you could probably make it for dinner and nobody would know the difference!

## Waffles

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Waffles have started to make their comeback to the Breakfast food scene. This take on waffles will have your tastebuds singing!

Waffles are a great breakfast food, as they are both hearty and fun to make. Waffles are very much like pancakes, yet waffles naturally have little reservoirs for syrup. How perfect! Waffles are also very versatile, they can be sweet or savory based on the filling you choose to add.

The combination of cheese and ham and this waffle is out of this world!

## Breakfast Hash

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This meal works for breakfast, lunch, dinner and everything in between!

A Breakfast Hash is a great meal to make when your refrigerator is filled with leftovers that you would like to use. The staple of the Breakfast Hash is potatoes, and you can choose other toppings you would like to add. A Breakfast Hash is a more savory meal, so if you don't have a sweet tooth this is the meal for you!

This hash includes chorizo, a flavorful protein that is extremely delicious.

## Drinks

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### How to Make a Caramel Frappe

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Ever had a homemade frappe? This recipe can be made at home and this delightful drink will certainly wake you up!



#### Food Ingredients

- 8 unsweetened milk ice cubes
- 2% or nonfat milk
- 5 tbsp caramel sauce
- 1 cup cold brewed coffee
- Cocoa powder, to garnish

#### Kitchen Utensils

- Blender
- Glass

1. Remove previously made milk ice cubes from freezer.
2. Strain the cold brew through a coffee filter fitted over a coffee pot.
3. Add all ice cubes to a blender as well as cup of the coffee and 5 tbsp of the caramel sauce to start out.

Many of the appliances have moving parts and blades. Be sure not to place your fingers anywhere near these



movings parts. When using the oven and the stovetop use caution to avoid burning yourself.

4. Blend until smooth, adding more coffee if it's too thick.
5. Taste and adjust flavors as needed.
6. Garnish with cocoa powder and serve immediately, topped with coconut whipped cream and/or more caramel sauce.

## How to Make Fresh-Squeezed Orange Juice

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Looking for something a but stronger to wake you up on the morning? This delicious Mimosa will certainly do the



trick!

### Food Ingredients

- 1 bottle chilled dry sparkling wine
- 1/2 cup Grand Marnier
- 4 large oranges, peeled
- 2 large carrots, peeled
- 1/4 cup pineapple, peeled and core removed

### Kitchen Utensils

- Champagne glass
- Juicer
- Cutting board
- Knife

1. Remove Juicer from cabinet above the stove.
2. Turn on the Juicer by pressing the red switch left to the ON setting.

Many of the appliances have moving parts and blades. Be sure not to place your fingers anywhere near these



movings parts. When using the oven and the stovetop use caution to avoid burning yourself.

3. Choose JUICE from the list of options.
4. Feed all of the ingredients through your juicer through the opening on the top.
5. Transfer to a large glass jar for storing.
6. Fill your champagne flute 1/2 full with chilled sparkling wine.
7. Top with orange juice mixture you just made.
8. Top Mimosa with 1 tbsp of Grand Marnier

## Meals

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### How to Make a Breakfast Sandwich

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A breakfast sandwich is both easy to make and filling.



#### Food Ingredients

- 1 English muffin
- 2 eggs
- 4 slices of ham
- 1/3 cup finely shredded cheese
- 2 leaves butter lettuce
- 2 slices of tomato
- 3 slices of ripe avocado
- 1 tsp chives, finely chopped
- salt and pepper, to taste
- 1 tbsp olive oil

#### Kitchen Ingredients

- Medium skillet
- Cutting board
- Knife

1. Heat a large non-stick pan over MEDIUM heat and drizzle with 1 tbsp oil.
2. Place your English muffin on half of the pan cut-side down.
3. Crack 2 eggs side by side on the other half of the pan and break the yolks with a spatula.
4. Once eggs are mostly cooked through, sprinkle tops with salt and pepper to taste, 1 tsp fresh chives and half of shredded cheese.
5. Place toasted English muffins cut-side-down over the eggs and lightly press on the tops with a spatula.
6. On one half add 4 slices of tempeh bacon and add a sprinkle of the Daiya cheese on top of the tempeh bacon.
7. Flip the sandwich over (egg-side-up).
8. Place ham over half of your sandwich and top with more cheese.
9. Fold the sandwich together and remove from heat.
10. Make sure your sandwich is nice and hot before opening it up and adding 1-2 slices of butter lettuce, 1-2 slices of tomato, sliced avocado, and a pinch each of salt and pepper.
11. Serve immediately.

## How to Make an Omelet

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Omelets are delicious! Using this recipe you can create something to make for both your friends and family!



### Food Ingredients

- 2 eggs
- 2 cloves garlic
- 2 tbsp water
- 1/8 tsp salt
- Dash pepper
- 1/4 tsp paprika
- 1 tsp butter
- 1/3 cup shredded cheese
- 1/3 cup bacon
- 1/3 cup finely chopped ham
- 1/3 diced bell pepper

### Kitchen Utensils

- Spatula
- Medium skillet
- Oven mitts
- Oven
- Medium mixing bowl

1. Preheat oven to 375 degrees F by pressing PREHEAT, 375, and START.

Many of the appliances have moving parts and blades. Be sure not to place your fingers anywhere near these



movings parts. When using the oven and the stovetop use caution to avoid burning yourself.

2. Dice pepper and finely chop ham and bacon.
3. Heat a medium, oven-safe skillet over medium heat. Once hot, add butter and minced garlic and cook for 1-2 minutes or until just lightly golden brown.
4. Mix bacon, cheese, ham, bell pepper in a bowl for filling.
5. In a separate combine eggs water and salt.
6. Add a bit more butter and the filling to the warm skillet and season with salt and pepper and sauté to desired doneness.
7. Remove skillet from heat and make sure it's coated with enough oil so the omelet doesn't stick.
8. Add the omelet batter to the skillet, spreading it gently with a spoon or rubber spatula, being careful not to tear or cause gaps.
9. Place 1/3 cup of filling into center on top of batter.
10. Cook over medium heat on the stove top for 5 minutes until the edges start to dry.
11. Fold the omelet in half and place in 375 F oven and bake until dry and deep golden brown – 10-15 minutes.
12. Carefully remove from oven.

## How to Make Waffles

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Waffles are an excellent way to start your day. These delicious waffles are hearty, healthy, and easy to make.



### Food Ingredients

- 1 cup white whole wheat flour
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/3 cups milk
- 2 tablespoons vegetable oil



- 1 egg
- 1 cup shredded Cheddar cheese
- 1/3 lb pork sausage, cooked and drained (1 cup)

#### Kitchen Utensils

- Waffle iron
  - Large mixing bowl
  - Spatula
1. Sift flour, baking powder, and salt into a mixing bowl.
  2. Mix in the milk.
  3. Make a well in the center and oil, egg, cheese and sausage.
  4. Stir until combined.
  5. Let batter rest for 5 minutes, it will thicken a bit.
  6. Heat waffle iron by turning red knob to the MEDIUM HIGH setting.

Many of the appliances have moving parts and blades. Be sure not to place your fingers anywhere near these



movings parts. When using the oven and the stovetop use caution to avoid burning yourself.

7. Grease the waffle iron with cooking spray.
8. Pour a cup of mixed batter into the center of the hot waffle iron and close the lid.
9. Bake for 5 minutes and carefully remove waffle.
10. Repeat steps 7-9 until you have used up all the batter.

## How to Make a Breakfast Hash

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Delicious and filling: the perfect combination!

#### Food Ingredients

- 1 medium onion, finely chopped
- 1 clove of garlic
- 1 tsp smoked paprika
- Salt and black pepper to taste
- olive oil
- 3 cooked potatoes
- 1/4 lb chorizo

- 1/2 bunch of fresh parsley
- 2 large eggs

#### Kitchen Utensils

- Oven
- Spatula
- Medium skillet

1. Preheat the oven to 350 F.

Many of the appliances have moving parts and blades. Be sure not to place your fingers anywhere near these



movings parts. When using the oven and the stovetop use caution to avoid burning yourself.

2. Peel and finely chop the onion and garlic, chop the chorizo, dice up the cooked potato and finely chop the parsley.
3. Gently fry the onion and garlic in a little oil in an ovenproof pan until the onion is soft.
4. Add the chorizo and fry for 2 to 3 minutes.
5. Add the potatoes and cook for 5 minutes more, then crack the eggs on top.
6. Transfer the pan to the preheated oven and bake for 8 minutes.
7. Sprinkle with sea salt, black pepper and the parsley, to serve.

## Tips and Tricks

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### Clean Up

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After you have made your tasty meal, be sure to clean up the kitchen utensils that you used for cooking.

As far as clean up, be sure to place the dishes in the dishwasher. Skillets should be washed by hand as well as spatulas and mixing bowls. After washing the components of appliances by hand, return them to where they were found.



### Safety Warnings

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It is imperative that you handle all kitchen appliances with care as to not injure yourself.

Many of the appliances have moving parts and blades. Be sure not to place your fingers anywhere near these movings



parts. When using the oven and the stovetop use caution to avoid burning yourself.

## Contact Information

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If you should have any issues or questions, please don't hesitate to call me for help. I can be reached by the following:

- By cellular text or call at 804-247-4018
- Work phone 540-381-5705

## Finding Kitchen Utensils and Ingredients

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Upper Cabinets

- Food containers (mixing bowl, glasses, mugs, skillet, cutting board)

Refrigerator

- Fresh veggies (lettuce, tomatoes, kale, mushrooms, onions)
- Proteins (tempeh, bacon, ham, sausage, tofu)

Freezer

- Frozen goods (blueberries, almond cubes)

Lower Cabinets

- Mobile appliances (blender, juicer, waffle iron, food processor)

Pantry

- Dry ingredients (flour, spices, olive oil, potatoes)

Drawers

- Utensils (spatula, whisk, knives, oven mitts)

## Citations

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Included are all the sources I used to create this breakfast guide.

Websites

- [\*Blueberry Oatmeal Waffles\*](#)
- [\*Fresh Orange Juice\*](#)
- [\*Vegan Omelet\*](#)
- [\*Potato and Tempeh Hash\*](#)
- [\*Vegan Breakfast Sandwich\*](#)
- [\*Caramel Frappe\*](#)
- [\*Cheddar and Sausage Waffles\*](#)
- [\*Omelet\*](#)
- [\*Potato and Chorizo Hash\*](#)
- [\*Breakfast Sandwich\*](#)
- [\*Latte\*](#)
- [\*Mimosa\*](#)
- [\*Waffle Iron\*](#)
- [\*Oven\*](#)
- [\*Blender\*](#)
- [\*Juicer\*](#)
- [\*Dishes\*](#)
- [\*Food Processor\*](#)

- *Warning*