

## **Breakfast Recipes for Mom**

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## Recipes for Mom

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Dear Mom, I know you love hosting festive events on the holidays, but you are afraid to try new recipes. I'm sure your family recipes are great, but the recipes I have for you will keep things fresh, creative, and delicious!

Be prepared to visit the store and pick up all of your necessary ingredients depending on what it is you wish to cook for breakfast. These recipes will be simple and easy to follow, but not lacking in flavor by any means! Grab your spatula and apron, and get reading!

Source for all recipes: <http://allrecipes.com/>

## Easter Baked Brunch Omelette

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The following instructions will teach you how to make a delicious omelette very fit for an Easter breakfast!

- 1/2 (1 pound) loaf white bread, cut into cubes
- 1 1/2 pounds Cheddar cheese, shredded
- 1 cup cubed cooked ham
- 8 eggs
- 1 pinch salt
- 2 cups milk
- 1 dash hot pepper sauce, or to taste
- 1/4 cup chopped green onion

This dish will require 1 hour and 15 minutes of your time.

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking pan.
2. Place half of the bread cubes on bottom of baking pan. Sprinkle with half of the ham and then half of the cheese; repeat.
3. In a large bowl, beat together eggs, milk, salt, hot sauce and green onions. Pour egg mixture into pan.
4. Place pan on top of a baking sheet with a rim and place in oven. Pour water into baking sheet and bake for 60 minutes, or until eggs have set.

# Eggnog French Toast

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**Short Description:** These steps will teach you how to make French toast with that traditional Christmas time eggnog flavor!

## Ingredients

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- 2 eggs, beaten slightly
- 1 1/2 cups eggnog
- 1 1/2 tablespoons ground cinnamon
- 1 teaspoon pumpkin pie spice
- 12 slices French bread

## Steps

### About this task:

This dish will only require 20 minutes of your time!

1. Whisk the eggs, eggnog, cinnamon, and pumpkin pie spice together in a mixing bowl until well blended. Pour the mixture into a shallow dish.
2. Preheat an electric skillet to 300 degrees F (150 degrees C). Lightly grease the skillet.
3. Dip one slice of bread at a time into the eggnog mixture, being sure to coat each side of the bread thoroughly.
4. Place the prepared bread slices into the preheated skillet, and cook, turning once, until golden brown on each side. Place cooked slices on a serving plate and cover with foil to keep warm until all French toast is cooked. Serve immediately.

## Red, White, and Blueberry Fruit Salad

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**Short Description:** This recipe will teach you how to make a fruit salad in the spirit of the stars and stripes. You will find this dish to be incredibly simple and flavorful!

### Ingredients

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- 1 pint strawberries, hulled and quartered
- 1 pint blueberries
- 1/2 cup white sugar
- 2 tablespoons lemon juice
- 4 bananas

### Steps

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**About this task:**

This task will require 40 minutes of your time.

1. Mix the strawberries and blueberries together in a bowl, sprinkle with sugar and lemon juice, and toss lightly. Refrigerate until cold, at least 30 minutes. About 30 minutes before serving, cut the bananas into 3/4-inch thick slices, and toss with the berries.

# Sweet Potato Turkey Hash

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**Short Description:** This recipe will teach you how to cook sweet potato hash. This dish is great for a Thanksgiving breakfast to hold over your appetite!

## Ingredients

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- 4 sweet potatoes, peeled and diced
- 3 tablespoons vegetable oil
- 1 large Spanish onion, chopped
- 2 large green bell peppers, diced
- 1/2 teaspoon ground cumin, or to taste
- salt and pepper to taste
- 2 cups chopped cooked turkey

## Steps

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1. Bring a large pot of water to a boil. Add sweet potatoes, and cook for about 5 minutes, or until tender. Drain, and set aside.
2. While the sweet potatoes are boiling, heat 1 tablespoon oil in a large skillet over medium-high heat. Saute the onion and green pepper with until tender. Season with cumin, salt, and pepper.
3. In a large bowl, toss together the sweet potatoes, onion mixture, and turkey. Heat remaining oil in a large skillet over medium heat. Place the sweet potato mixture in the skillet, flatten with a large spoon or spatula, and cook until the bottom is crisp. Carefully turn and cook the other side until crisp. Serve warm.