

# *School of Cooking*

Martin's

## **Brunching Across America**

**Hosted by Chef Bill O'Brien**

**February 27, 2010**

**Martin's Super Markets at Heritage Square  
Mishawaka, Indiana**

### **Texas French Toast**

#### **Ingredients**

4 large whole eggs  
1 1/4 cup whole milk  
1 tsp ground cinnamon  
1/8 tsp ground nutmeg  
1 tbsp brown sugar  
8 slices Texas bread

#### **Instructions**

In a mixing bowl add 4 eggs and whip to mix. Add cinnamon, nutmeg and whisk. Add brown sugar and whisk until dissolved, then add milk and whisk to incorporate and refrigerate until ready to use. Heat griddle to 375°F. Dip bread in batter until completely coated. Place on griddle and cook 2-3 minutes or until batter around bread turns golden. Then flip and repeat, hold hot till service.

## **Wild Berry Syrup**

### **Ingredients**

1/4 pint raspberries  
1/4 pint blackberries  
1/4 pint blueberries  
1/4 pint strawberries  
1 tbsp brown sugar  
salt small pinch  
3/4 pint maple syrup

### **Instructions**

Clean and de-stem berries leaving them separated, take 1/2 amounts of each and place together in food processor or blender and puree. Set to side and fine chop by hand remaining berries. In a sauce pan on low heat, add maple syrup and hand fold in berry puree fold in sugar and salt; then fold in chopped berries and heat until hot, and serve.

## **California Grand Fruit Salad Bowl**

### **Ingredients**

1 pear  
1 naval orange  
1 kiwi  
1/2 cantaloupe  
1/2 honeydew  
1 nectarine  
1 plum  
1 red delicious apple  
1 peach  
1 small bunch red seedless grapes  
1/2 pint strawberries  
1/4 raisins  
1 cup champagne chilled  
2 tbsp superfine sugar

Soak raisins in champagne for 2-4 hours and remove, saving champagne. Add raisins to fruit (grapes and strawberries do not prep until the end). Peel all fruits needing skin removed. Section citrus, dice melon fruit, slice flesh fruits, and add cut fruits to mix. Gently mix and place grapes and sliced strawberries on top as natural garnish. Lace top of bowl. Take champagne and whisk in powder sugar until dissolved. Sprinkle sugar /champagne mix over top of fruit.

## **Turkey BLT Omelet**

### **Ingredients**

1 tbsp butter  
3 large eggs  
3 oz. smoked sliced turkey breast  
2 strips smoked bacon cooked  
2 oz diced tomato  
2 oz shredded sharp yellow cheddar  
1/4 tsp green onions sliced (optional)

### **Instructions**

Cooked 2 strips of bacon in oven until crisp. Leave oven on at 375 for further use and crumble bacon saving a 1/4 tsp to side. Take 3 oz of smoked turkey breast and julienne (cut in strips) to match stick size. Take a 1/4 oz and hold to side, dice 2 oz of tomato in small dice pieces and put 1/4 oz to side. Shred 2 oz cheddar and keep 1/4 oz off to side.

Whisk 3 eggs in hand mixing bowl, in a seasoned omelet pan heat butter till butter is hot. Add egg, using spatula form sides on omelet pan. When egg begins to cook, add tomato to center. As egg stiffens, flip omelet and turn heat to medium. Allow about a minute and re flip. Now in center spread evenly the turkey, bacon and top with cheese. Fold omelet and allow to lightly brown on side and flip omelet to other side using spatula to allow light browning. Add small amount of bacon tomato, turkey and cheese and place on top of omelet as garnish. Place in oven to heat garnish 1-2 minutes and serve

## **Southern Style Sugar Grilled Ham**

### **Ingredients**

3 lbs Virginia baked ham piece /smoked pit ham  
1 pint honey  
1 lb brown sugar

### **Instructions**

In sauce pan, heat honey and add sugar. Whisk until sugar dissolves to make glaze. Place ham on draining rack and pan. Either pour on or brush ham with glaze evenly, and allow to cool. Slice ham into 4 oz steaks and either char grill or place on 350°F griddle to finish (approximately 2 minutes per side).

## **Wisconsin Skillet Breakfast**

### **Ingredients**

1 tbsp butter  
2 large eggs  
1 red skin potato (cooked and med diced)  
1 oz diced onion  
1 oz diced green peppers  
2 bacon strips (cooked)  
1 1.5 oz sausage patty (cooked)  
4 oz shredded Wisconsin sharp cheddar

### **Instructions**

In oven pre cook bacon and sausage (roughly chopped) and remove to side. Keep hot and leave oven on for future use. Take red potato and cut into 1/2 inch dice and boil or steam till 3/4 done. Keep hot and put to side. In a skillet add butter and when hot, sauté onions and peppers. Whisk eggs and add. When eggs are soft scrambled, transfer to oven safe casserole dish and layer top with bacon, then sausage, then potatoes. Cover top with shredded cheese and place in oven until cheese melts.