FRENCH TOAST, BACON, HASH BROWNS

Makes 4 servings

Ingredients:
1 Baguette (French bread)
4 Eggs
1 Cup Heavy Cream
1 Cup Milk
4 Tablespoons of Sugar
2 teaspoons of Vanilla Extract
Cooking Oil

Preparation:
1. Cut crust of baguette (old bread is best, as it will absorb liquid more easily)
2. Cut baguette into four equal blocks, set aside
3. Custard: combine eggs, sugar, milk, cream, and vanilla extract in a mixing bowl. Mix with whisk until all ingredients blend
4. Place baguette pieces in a shallow pan. Pour over custard. Press on baguette with the palm of your hand to squeeze out air. As Baguette springs back, it will absorb custard. Let sit to absorb custard. For best results, leave in refrigerator overnight.
5. Heat pan or skillet to medium-medium high heat. Add oil and/or butter to the pan.
6. Place custard-soaked bread in pan and let cook until golden brown, turning as needed

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Blueberry Sauce
1. Place 6 to 8 oz. of frozen or fresh blueberries in a pot
2. Add 1 tablespoon of sugar
3. Add a pinch of lemon zest (you can use a cheese grater to zest lemon)
4. Add 1 teaspoon of lemon juice
5. Add ½ teaspoon of cornstarch
6. Bring to a boil, reduce to simmer, keep warm
7. Serve over French toast with maple syrup and toasted hazelnuts
8. Eat!

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Bacon
Serving size of 2-3 pieces per person
1. Place bacon in a cold pan on stove top.
2. Turn stove to medium heat
3. As bacon cooks, turn as necessary
4. Cook slowly and be patient as fat renders.
5. Place cooked bacon on plate with paper towel to absorb excess fat.
6. Eat!

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Hash Browns
Serving size of 1 good sized potato for each person
1. Rinse dirt of potatoes
2. Grate on cheese grater (use biggest size)
3. Rinse/soak starch from grated potatoes in a bowl with cold water
4. Repeat rinsing process with fresh bowl of water
5. Strain grated potatoes
6. Wring excess water from potatoes with a towel
7. Heat pan or skillet to medium-high heat
8. Add vegetable oil to pan (oil should shimmer with heat)
9. Add potatoes and fry
10. Salt and pepper potatoes
11. Stir potatoes as needed
12. Form potatoes into hash brown blocks
13. Flip as needed until both sides are browned.
14. Eat!