

## Mother's Day Mimosa

### Ingredients

- Sparkling wine
- Orange Juice
- Optional extras like vodka, Grand Marnier, Chambord, and even whiskey

### Directions

1. You can make mimosas in a pitcher. Premix mimosas in a pitcher just before your guests arrive. Don't do this too far in advance, because you will lose some carbonation.
2. Whether you premix or make the mimosas one by one, make sure the wine and orange juice are well chilled. Keep the wine, orange juice, and if you added them to a pitcher, in the refrigerator until your guests arrive.



## Strawberry Spinach Salad with Toasted Pumpkin Seeds

Serves 8

### Ingredients

- ½ cup olive oil
- ¼ cup balsamic vinegar
- 2 tbsp sesame seeds
- 1 tbsp poppy seeds
- ¼ cup sugar
- ¼ tsp paprika
- ¼ tsp Worcestershire sauce
- 1 tbsp minced onion
- 1 lb spinach
- 1 quart slices strawberries
- ¼ cup toasted pumpkin seeds



### Directions

1. In a medium-sized bowl, whisk together the olive oil, vinegar, sesame seeds, poppy seeds, sugar, paprika, Worcestershire sauce, and minced onion. Cover and chill for 15 minutes.
2. While the dressing is chilling, combine the spinach and strawberries in a large bowl. Pour on the dressing and toss. Garnish with toasted pumpkin seeds!

## Best Brioche French Toast

Serves 6

### Ingredients

- 1 ½ cups milk
- 4 eggs
- 1 teaspoon vanilla extract
- 1 teaspoon white sugar
- ½ teaspoon ground nutmeg
- 1 pinch salt
- 1 tbsp butter, divided, or more as needed
- 6 (1 inch) thick slices dry brioche bread
- 1/4 cup butter
- 6 tablespoons maple syrup, or more to taste



### Directions

1. Preheat oven to 350 degrees F (175 degrees C).
2. Whisk milk, eggs, vanilla extract, sugar, nutmeg, and salt together in a bowl.
3. Heat 1 ½ teaspoons butter in a skillet over medium heat. Working in batches, dip each slice of brioche bread in the egg mixture and cook in the hot butter until golden, 2 to 3 minutes per side, adding more butter as needed. Transfer French toast to a baking sheet.
4. Bake in the preheated oven until puffed, 8 to 10 minutes.
5. Cook and stir ¼ cup butter in a skillet over medium-low heat until browned and toasty, 3 to 5 minutes. Transfer browned butter to a cold dish. Drizzle browned butter over baked French toast and top each slice with 1 tablespoon maple syrup.

### Notes

- Challah bread can be used in place of the brioche, if desired.
- Leave bread out overnight if fresh, in order to dry it out a bit.

## California Style Eggs Benedict

Makes 8

### Ingredients

- 1 tbsp white vinegar
- 1 tsp salt
- 8 Eggs
- 4 English Muffins split and toasted
- 2 large tomatoes sliced thinly
- 2 Avocados sliced thinly

### For the Hollandaise:

- 4 Egg Yolks Large, Room Temperature
- 1 Tbsp Lemon Juice
- 1/8 tsp Salt
- 1 tsp Cayenne Pepper
- 1/2 Cup Salted Butter



### Directions

1. Break eggs into ramekins or another small dish.
2. In a stockpot bring about 3 inches of water, vinegar and salt to a simmer over high heat then reduce to medium-low.
3. Stir the water in the pot until you have created a gentle whirlpool.
4. Carefully tip an egg into the water, whites first. I would suggest doing only one or two at a time. If you feel brave you could go for more.
5. Leave to cook for 3.5 minutes then remove from the water with a slotted spoon onto a paper-towel lined plate to dry. Repeat for remaining eggs.
6. While eggs are poaching prepare your hollandaise sauce.
7. In a blender, combine the egg yolks, lemon juice, salt and cayenne.
8. Blend on high until frothy.
9. Heat butter in a microwavable bowl and microwave on high for 90 seconds or until melted and steaming.
10. Turn blender back on to high and slowly add hot butter to the egg yolk mixture in a thin and steady stream and blend until thickened.
11. To assemble the California Style Eggs Benedict, place 1 toasted English Muffin halves on each serving plate and top each with 3 slices of avocado, a slice of tomato and then a poached egg.
12. Spoon warm hollandaise sauce over the eggs and serve immediately.

## Easy Fresh Strawberry Mousse

4 Servings

### Ingredients

- 12 ½ ounces strawberries (3/4 pound)
- ½ cup granulated sugar
- 1 cup whole or whipping cream (cold)
- More strawberries for toppings

### Directions

1. Clean and slice the strawberries, In a blender or food processor add the sliced strawberries and the sugar and puree. Remove ½ a cup of puree and set aside.
2. In a cold bowl add the cream and beat until stiff peaks form. Then fold in the remaining puree (not the ½ cup) gently.
3. Divide the ½ cup of puree between the 4 small/medium\*\* glasses and top with the strawberry mousse. Refrigerate for approximately 1 hour or even over night if desired. Top with fresh sliced strawberries and serve. Enjoy.

