



# THIS IS HOW WE BRUNCH



2020





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## CHICKEN AND ROSEMARY-BRIE WAFFLES

By Lyric Johns | Makes 4-6 Servings

### Crispy Baked Chicken

- ½ cup all purpose flour
- 1 egg
- 2 Tbsp milk
- ¾ tsp salt
- 1¾ cup panko bread crumbs
- ⅓ cup olive oil
- 1 tsp garlic powder
- 4 boneless, skinless chicken thighs

### Rosemary Brie Waffles

- 2 cups all purpose flour
- ¼ cup sugar
- 1 Tbsp baking powder
- 1 tsp salt

- 1½ cup milk
- 1 Tbsp vanilla
- 2 eggs, separated, plus 2 egg whites
- ¼ cup butter, melted
- ½ tsp ground rosemary
- 1 cup goat's milk Brie cheese

### Brown Butter and Black Garlic Syrup

- 4 Tbsp butter
- 4 Tbsp Fresh Perspective black garlic honey

### Garnish

- 1 d'Anjou pear, sliced thin
- 1 cup walnuts, dry roasted

1. Preheat the oven to 400°F. Line a rimmed baking sheet with parchment paper and coat lightly with cooking spray.
2. Season the chicken with salt and pepper.
3. Prepare three bowls. Place flour in the first bowl. In the second bowl, mix together your eggs, milk, garlic powder, and salt. In the third bowl, combine the panko bread crumbs and olive oil, mixing until the bread crumbs are evenly saturated with oil.
4. Dredge the chicken in flour, then dip it in the egg and milk mixture. Finally, coat the chicken in the panko mixture, pressing onto both sides to fully coat. Place on the prepared baking sheet, and bake until golden brown and crispy, at least 25 minutes. Chicken is fully cooked when internal temperature reaches 160°F.
5. Preheat the waffle iron. Cut Brie into small cubes. Set aside.
6. Sift together the flour, sugar, salt, and baking powder. Add the rosemary and mix until combined. In a separate bowl, mix together the milk, egg yolks, and vanilla. Combine thoroughly with the dry ingredients until no clumps of flour remain. Add the melted butter and mix until smooth.
7. In a separate bowl, beat the egg whites until stiff. Fold the egg whites gently into the batter until just combined.
8. Spray the waffle iron thoroughly with cooking spray, and scoop the batter into the iron. Take a small handful of cubed brie and distribute evenly over the scooped batter. Close the iron and cook until golden brown and crispy.
9. To make the syrup, start by melting the butter over medium-low heat. Continue to cook the butter, stirring occasionally, until it is caramel-colored. Remove from heat and pour into a bowl. Add the black garlic honey and stir well until completely homogeneous.
10. Plate a waffle and a serving of chicken, top with pear and walnuts, drizzle with black garlic honey and brown butter syrup, and enjoy!





## SALMON AND LEEK GALETTE BRETONNE

*By Ben Martin Horst | Makes 8 Servings*

### Crêpe Batter

- 250g (about 1¾ cups) buckwheat flour
- 550ml water
- Pinch salt
- Butter (for frying)

### Filling

- 1 leek
- Butter for frying, about 5 Tbsp
- Gruyère cheese, about 7oz
- Smoked salmon, about 5oz
- 8 eggs
- Salt and pepper to taste

1. In a bowl, whisk together the buckwheat flour, water, and salt. Cover with a towel and let stand on the counter for at least two hours, but preferably overnight.
2. Assemble the filling ingredients. Cut the leek into rings, rinse, and pat dry. Melt 2 Tbsp butter over medium-low heat and add the leeks. Cover and cook gently, stirring occasionally, until the leeks are soft and beginning to grow translucent; do not allow to brown. While the leeks are cooking, cut the cheese into thin slices and flake the salmon. Set filling ingredients aside.
3. Heat a well-seasoned skillet or crêpe pan over medium-high heat. When hot, add ½ Tbsp of butter to coat the pan. When the butter begins to brown and smoke, ladle about ⅓ cup of batter into the pan, turning the pan so that the batter flows into a thin, round crêpe. Cook until the top of the crêpe begins to dry and the bottom begins to crisp, about 30 seconds to 1 minute. Using a thin metal spatula, flip the crêpe and cook an additional 10-20 seconds. Remove the crêpe to a plate and cover with a towel to keep warm. Adding more butter to the pan as necessary, repeat until all the batter has been used. Keep the skillet warm.
4. In a separate skillet, heat 1 tsp butter over medium-low heat. Crack an egg into a ramekin or bowl, making sure not to break the yolk. Tilt the egg gently into the pan, sprinkle with salt and pepper to taste, cover the pan with a tight-fitting lid, and cook until the white is set but the yolk is still runny, about 2-2½ minutes.
5. While the egg is cooking, place a crêpe back into the first pan. Place a slice of cheese in the center of the crêpe, followed by a small scoop of leeks and some of the flaked smoked salmon, and finally the fried egg. Fold the sides of the crêpe up to make a square shape, with the egg's yolk peeking out the top. Cook until the cheese begins to melt and the filling is warmed through. Plate and serve.





## LOADED MASHED POTATO PANCAKES

*By Catherine Dwelley | Makes 8 Servings*

### Mashed Potatoes

- 3 small russet potatoes, peeled and chopped
- ¼ cup heavy cream
- 2 Tbsp butter
- Sea salt, to taste
- ½ cup leek, finely chopped
- 3 cloves garlic, finely chopped
- 3 cups mashed potatoes
- 1 cup shredded cheddar cheese
- ½ cup sour cream
- Salt and pepper, to taste

### Pancakes

- 2 slices bacon, chopped into ½ inch pieces
- ¾ cup yellow onion, chopped
- 1 egg, lightly beaten
- 3-4 Tbsp flour
- 2 Tbsp avocado oil

1. You may skip this step if using leftover mashed potatoes. Place potatoes in a medium saucepan and cover with water. Bring to a boil, reduce heat and simmer until tender, about 10-15 minutes. Drain. Mash potatoes with butter and cream, add salt to taste.
2. Cook bacon in a medium skillet until browned and crispy. Remove bacon from skillet with a slotted spoon. Set aside.
3. Drain all but 1 teaspoon of bacon grease from skillet. Cook onion in bacon grease until translucent and beginning to soften. Add leek and garlic, cook and stir until leeks are soft and garlic is fragrant.
4. In a mixing bowl, combine bacon, onion mixture, cheddar cheese, sour cream, and salt and pepper. Taste, adjust seasonings if desired.
5. Mix in egg, and 3 Tbsp flour. If mixture is too runny or doesn't hold together, add additional flour.
6. Heat oil over medium heat. Cook scoops of potatoes for 4 minutes on the first side, or until golden. Flip, and press gently with the spatula to even out the pancakes, and cook an additional 3-4 minutes. Drain on a towel.
7. Serve hot with sour cream. Enjoy!





## VEGAN FRITTATA

*By Catherine Dwelley | Makes 8 Servings*

- 12 oz pkg organic silken tofu, drained
  - ½ cup Just Egg
  - ½ cup non- dairy milk (or cashew cream)
  - 1 Tbsp nutritional yeast
  - 3 tsp cornstarch
  - 1 tsp salt
  - ½ tsp turmeric
  - ½ tsp garlic powder
  - ¼ tsp mustard powder
  - 2 Tbsp vegan butter
  - 1 small onion, chopped
  - 2 Yukon gold potatoes, chopped
  - 4 cloves garlic, smashed and chopped
  - 1 small red bell pepper, seeded and chopped
  - 1 small zucchini, chopped
  - 4 mushrooms, sliced
  - 2 cups baby spinach
1. Preheat oven to 375°F. Grease a 9-inch springform pan or baking dish with olive oil.
  2. In a blender, place tofu, Just Egg, non-dairy milk, nutritional yeast, cornstarch, salt, turmeric, garlic powder, and mustard powder. Blend until smooth.
  3. In a large skillet over medium heat, melt vegan butter. Saute the onion until it begins to turn translucent, about 5 minutes. Add potatoes, cook and stir an additional 5 minutes, or until they begin to soften. Add garlic, bell pepper, zucchini, and mushrooms. Cook and stir until almost cooked through, about 7 minutes. Finally, add spinach, cooking until spinach begins to wilt, another 2-3 minutes.
  4. Stir tofu mixture into the vegetables, and then pour into the prepared springform pan.
  5. Bake frittata for about 45 minutes, or until center is firm to the touch. Allow to rest 10 minutes before serving.



## VEGAN BANANA PANCAKES

*By Sylvia Curry | Makes 10 Pancakes*

- 1 cup brown rice flour
  - 2 tsp baking powder
  - ¼ tsp salt
  - 2 ripe bananas, mashed smooth
  - 1 cup vanilla plant based milk
  - 2 Tbsp coconut oil, melted
  - 1 Tbsp apple cider vinegar
1. In a medium bowl, whisk together rice flour, baking powder, and salt.
  2. Stir in bananas, plant based milk, coconut oil, and cider vinegar until just combined. Some lumps are OK!
  3. Measure out batter with a ¼ cup measuring cup onto a skillet preheated to medium heat. Cook 2-4 minutes each side, or until pancakes are golden and cooked through.
  4. Serve with fresh fruit, jam, or maple syrup





## CLASSIC BUTTERMILK PANCAKES

*By Catherine Dwelley | Makes 10 Pancakes*

- 1 ½ cups unbleached white flour
  - 3 Tbsp granulated cane sugar
  - 1 ½ tsp baking powder
  - ½ tsp baking soda
  - ½ tsp salt
  - 2 cups cultured buttermilk
  - 2 eggs, beaten
  - 2 Tbsp butter, melted
  - 1 tsp vanilla
  - A little extra butter for greasing the skillet
1. In a medium bowl, whisk together flour, sugar, baking powder, baking soda, and salt.
  2. Stir in buttermilk, eggs, butter, and vanilla until just combined. Batter will be lumpy.
  3. Allow mixture to rest and do it's thing for at least ten minutes.
  4. Preheat your skillet or griddle over medium heat for at least 5 minutes. Grease with extra butter.
  5. Ladle batter onto the hot skillet using a ¼ cup measuring cup. Cook pancakes until golden, about 4 minutes. Edges will be dry and tops will be bubbly when it's time to flip.
  6. Flip your pancakes, and allow to finish cooking on the second side, about 2-3 minutes.





## SCONES WITH LEMON CURD

*By Catherine Dwelley | Makes 12 Scones*

### Lemon Curd

- 1 cup honey
- 2 eggs
- 2 tbsp butter
- Zest of 1 lemon
- $\frac{2}{3}$  cups lemon juice (fresh squeezed, about 3 lemons)
- $\frac{1}{2}$  tsp sea salt
- $\frac{1}{4}$  cup unrefined cane sugar
- 6 tbsp butter, softened to room temperature
- $\frac{2}{3}$  cup heavy cream
- 1 large egg, lightly beaten
- 1 large egg, lightly beaten with 2 Tbsp water for egg wash

### Scones

- 2 cups unbleached white flour
  - 1 tsp baking soda
1. In a small non-reactive pot (avoid copper, aluminum, and cast iron, unless it is enameled) combine honey, eggs, butter, and lemon zest. Cook over medium heat, whisking constantly, until ingredients are smooth. About 4 minutes.
  2. Whisk in lemon juice. Continue cooking over medium heat, whisking constantly until mixture just begins to bubble and thicken slightly. It should coat the back of a spoon.
  3. Remove from heat, allow to cool slightly. Lemon curd will thicken as it cools. Refrigerate in an airtight glass jar.
  4. Preheat the oven to 425°F. Line a baking sheet with parchment or a silicone mat.
  5. In a mixing bowl, whisk together bread flour, baking soda, sea salt, and cane sugar until combined.
  6. Beat butter into flour mixture until fully mixed, there should be no chunks.
  7. Stir in egg and cream until a shaggy, sticky dough forms.
  8. Turn out onto a lightly floured surface. Knead about 10 times, until dough becomes reasonably smooth. Do not over-knead or your scones will be tough.
  9. Roll dough out about an inch thick. Using a floured 2-inch biscuit cutter, cut out scones. Be careful not to twist cutter, or you will pinch the edges of your circles and the scones won't rise properly. Re-roll the scraps once or twice and cut out the remaining scones.
  10. Place scones on the prepared baking sheet and brush with egg wash. Bake 12-15 minutes, or until golden brown. Serve warm with lemon curd.





## BLUEBERRY BUTTERMILK SWEET ROLLS

By Catherine Dwelley | Makes 12 Rolls

### Dough

- 2  $\frac{3}{4}$  cups unbleached wheat flour
- $\frac{1}{4}$  cup evaporated cane sugar
- 1 packet or 2  $\frac{1}{4}$  tsp active dry yeast
- 1 tsp salt
- $\frac{3}{4}$  cup buttermilk
- $\frac{1}{4}$  cup butter
- 1 egg, beaten

- 1 Meyer lemon, juiced
- 2 Tbsp cornstarch
- 2 Tbsp water
- Tbsp butter, warmed to room temperature

### Frosting

- 1 (8oz) pkg cream cheese
- $\frac{1}{4}$  cup granulated cane sugar
- 1 Meyer lemon, juiced

### Filling

- 1 (12 oz) pkg frozen blueberries
- $\frac{1}{4}$  cup granulated cane sugar

1. **Dough:** Whisk together unbleached wheat flour,  $\frac{1}{4}$  cup cane sugar, yeast, and salt.
2. In a small saucepan, heat buttermilk and butter until butter is melted, and mixture is warm to the touch-- about 110°F.
3. Stir buttermilk mixture into flour mixture until combined. Stir in beaten egg. A soft dough will form.
4. Turn dough out onto a floured surface and knead for 3 minutes. Return to bowl and cover loosely. Allow to rest 10 minutes.
5. **Filling:** In a small bowl, whisk together cornstarch and water. In a small saucepan combine blueberries, cane sugar, lemon juice, and cornstarch mixture. Cook and stir over medium heat until thickened and bubbly. Mash berries slightly with the back of the spoon. Generously grease a pie or round cake pan with butter.
6. After dough has rested, turn it out onto a lightly floured surface and roll into a roughly 10-inch by 14 inch rectangle. Spread with room temperature butter and blueberry mixture. Roll up as tightly as possible (It's a challenge as the filling tends to wander.) With a sharp knife, slice into around 12 rolls.
7. Place rolls in prepared pie pan, and cover tightly with plastic wrap. Allow to rise in a warm draft free place until doubled, about one hour to 90 minutes. (Ours rose for 90 minutes).
8. Preheat oven to 375°F. Remove plastic wrap and bake for 25 minutes, or until rolls are golden brown and filling is bubbly.
9. **Frosting:** With a hand mixer, mix together cream cheese, sugar, and lemon juice. Spread over cooled sweet rolls.





## CHOCOLATE CHICKPEA SPREAD

*By Ben Martin Horst | Makes 2 cups*

- 1 15-oz can chickpeas, drained (about 1 ½ cups cooked chickpeas)
  - ¼ cup honey or maple syrup (use more or less to taste)
  - ¼ cup water
  - 5 Tbsp cocoa powder
  - 3 Tbsp coconut oil
  - 1 tsp vanilla extract
  - ¼ tsp salt
  - 1 tsp hazelnut extract (optional)
  - 1 tsp Mt. Hagen instant coffee granules (optional)
1. Add all ingredients to the bowl of a food processor or blender and puree until smooth (this may take a while, but keep processing: you don't want a gritty hummus).
  2. Use however you might use a chocolate hazelnut spread, such as a dip for fruits like strawberries, apples, or bananas, or spread on bread, toast, or pancakes. Store covered, in the refrigerator, for at least a week.





## SPARKLING LAVENDER LEMONADE

*By Catherine Dwelley | Makes 2 Servings*

### Lavender Simple Syrup

- 1 cup organic cane sugar, 1 cup water, 4 Tbsp dried lavender flowers.

### Lemonade

- ½ cup fresh squeezed lemon juice (2-4 lemons, depending on size) divided
  - 2 Tbsp lavender simple syrup, or to taste
  - Champagne, sparkling water, or club soda
1. Heat sugar and water in a small saucepan over medium high heat until it reaches a low boil. Reduce heat to medium low, and simmer for 10-12 minutes, or until syrup becomes slightly thickened.
  2. Stir in lavender flowers, cover and steep 20 minutes.
  3. Drain through a fine mesh strainer or cheesecloth to remove flowers. Allow to cool, and chill in a covered container until ready to use.
  4. Pour ¼ cup fresh Meyer lemon juice into each glass.
  5. Stir in 1 Tbsp lavender simple syrup to each glass.
  6. Top with champagne, sparkling water, or club soda. Enjoy!





## JUICER BLOODY MARYS

*By Catherine Dwelley | Makes 2 Servings*

- 3 cups ripe tomatoes, quartered
  - 1 stalk celery
  - 1 carrot
  - ½ lime, peeled
  - 2 cherry bomb peppers
  - 2 cloves black garlic, smashed to paste
  - 1 Tbsp pepperoncini brine or cider vinegar
  - 3 tsp Worcestershire sauce
  - 2 tsp olive brine
  - ½ tsp horseradish
  - ½ tsp smoked paprika
  - ¼ tsp celery seed, crushed
  - ¼ tsp garlic powder
  - ¼ tsp black pepper
  - ¼ tsp sea salt
  - Dash hot sauce
  - 4 oz vodka (optional)
1. Chop veggies small enough to fit in your juicer. Juice tomatoes, reserving a couple tablespoons of pulp to add a little extra body to the drink, if desired.
  2. Juice celery, carrot, lime, and peppers
  3. Pour juice into a shaker with ice. Add reserved pulp (if desired), and remaining ingredients. Shake gently.
  4. Pour into glasses over ice. If desired garnish with olives, pepperoncini, and a celery stalk.





## BLACKBERRY MIMOSAS

*By Sylvia Curry | Makes 2 Servings*

### Simple Syrup

- 1 cup granulated cane sugar
- 1 cup water

### Mimosas

- 1 (6 oz) pkg blackberries (If using frozen, thaw first)
- 1 tsp turbinado sugar
- 2 Tbsp simple syrup (or more, to taste) divided
- ½ small Meyer lemon
- Champagne, sparkling wine, club soda, or sparkling water

1. Heat sugar and water in a small saucepan over medium high heat until it reaches a low boil. Reduce heat to medium low, and simmer for 10-12 minutes, or until syrup becomes slightly thickened. Allow to cool, and chill in a covered container until ready to use.
2. In a small bowl, muddle blackberries with turbinado sugar. Strain through cheesecloth, squeezing out the juice. (Wear gloves to protect your hands from staining!) Divide between 2 champagne glasses. Yields about ½ cup of blackberry juice.
3. Add 1 Tbsp simple syrup to each glass.
4. Squeeze the lemon once into each glass (About ½ Tbsp)
5. Top with sparkling wine, soda, or sparkling water.





2649 Commercial St. SE  
Salem, OR 97302  
503-361-7973

*LifeSourceNaturalFoods.com*

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