

# New Year's *Signature* Recipes



Westminster  
Communities  
of Florida

# New Year's Signature Recipe

## Ingredients

2	Bananas, medium firm, chopped
2 cups	Blueberries
2 cups	Raspberries
2 cups	Strawberries, sliced
5 tbsp.	Honey
1 tsp.	Lemon juice
¾ tsp.	Poppy seeds

# Honey and Poppy Seed Fruit Salad

*Serves 6*

## Directions

1. In a large bowl, combine the bananas and berries. In a small bowl, combine the honey, lemon juice and poppy seeds. Pour over fruit and toss to coat.

# New Year's Signature Recipe

## Ingredients

2 cups	Cranberries, fresh or frozen
3 cups	Orange juice, divided
2 tbsp.	Lemon juice
3 bottles	Champagne, chilled (750 ml. each)
	Fresh mint leaves

# Cranberry-Orange Mimosas

## Directions

1. Place cranberries and 1 cup orange juice in a blender; cover and process until pureed, stopping to scrape down sides of jar with a rubber spatula as needed. Add lemon juice and remaining orange juice; cover and process until blended.
2. Pour  $\frac{1}{3}$  cup cranberry mixture into each champagne flute or wine glass. Top with  $\frac{3}{4}$  cup champagne; serve with mint

# New Year's Signature Recipe

## Ingredients

1 loaf	Day-old French bread, unsliced
4	Large eggs
2 tbsp.	Sugar
1 tbsp.	Brown sugar
2 tsp.	Vanilla extract
1 tsp.	Maple extract
¼ tsp.	Kosher salt
2 cups	Whole milk
½ cup	Heavy cream

## Ingredients for Topping

¼ cup	All-purpose flour
3 tbsp.	Brown sugar
3 tbsp.	Unsalted butter, cut into ¼-in. cubes
1 tsp.	Ground cinnamon
	Freshly grated nutmeg (optional)
	Fresh blueberries or raspberries
	Confectioners' sugar

# Baked French Toast

*Serves 8*

## Directions

1. Cut bread into inch-thick slices. Arrange in a single layer in a greased 13x9 in. baking dish. Lightly beat eggs, sugar, brown sugar, vanilla extract, maple extract and whole milk. Then stir in milk and cream. Pour egg mixture over bread, turning once to coat. Refrigerate, covered, overnight.
2. Pre-heat oven to 375°. Turn bread again to coat. For topping, combine flour, brown sugar, butter, cinnamon and if desired, nutmeg. Sprinkle flour mixture over bread.
3. Bake, uncovered, until a knife inserted in center comes out clean and topping is golden brown, about 40-45 minutes. Let stand 10 minutes before cutting. Top with blueberries or raspberries; dust with confectioners' sugar.



# New Year's Signature Recipe

## Ingredients

2	Medium sweet red peppers, julienned
1	Medium sweet yellow pepper, julienned
1	Large red onion, sliced
3 tbsp.	Olive oil, divided
3	Garlic cloves, minced
2	Medium yellow squash, thinly sliced
2	Medium zucchini, thinly sliced
½ lb.	Fresh mushrooms, sliced
8 oz.	Cream cheese, softened
¼ cup	Heavy cream
2 tsp.	Salt
1 tsp.	Pepper
6	Large eggs, at room temperature
8	Slices bread, cut into ½-in. cubes (about 6 cups), divided
2 cups	Swiss cheese, shredded

# Veggie Strata

Serves 8

## Directions

1. In a large skillet, sauté peppers and onion in 1 tablespoon oil until tender. Add garlic; cook 1 minute longer. Drain; pat dry and set aside. In the same skillet, sauté the yellow squash, zucchini and mushrooms in remaining 2 tablespoons oil until tender. Drain; pat dry and set aside.
2. Pre-heat oven to 325°. In a large bowl, beat cream cheese, cream, salt and pepper until smooth. Beat in eggs. Stir in vegetables, half of the bread cubes and Swiss cheese. Arrange the remaining bread cubes in a greased 10-in. springform pan. Place on a baking sheet. Pour egg mixture into pan.
3. Bake, uncovered, until set and a thermometer reads 160°, 1 hr 20 min to 1 hr 35 min. Let stand for 10-15 minutes before serving. Run a knife around edge of pan to loosen; remove sides. Cut into wedges.



# New Year's Signature Recipe

## Ingredients

1 tbsp.	Canola oil
1	Medium onion, finely chopped
6 oz.	Smoked ham, cut into 1 in. pieces
4 cups	frozen potato tots, thawed
6	Large eggs, lightly beaten
½ cup	Sour cream
½ cup	Half-and-half
1 tbsp.	Dried parsley flakes
¾ tsp.	Garlic powder
½ tsp.	Pepper
1½ cups	Cheddar cheese, shredded

# Loaded Potato Tots

## Directions

1. Heat oven to 350°. In a large skillet, heat oil over medium heat. Add onion; cook and stir until tender, 2-3 minutes. Add ham; cook until lightly browned, 1-2 minutes, stirring occasionally. Remove from heat.
2. Line bottom of a greased 11x7-in. baking dish with Tater Tots; top with ham mixture. In a large bowl, whisk eggs, sour cream, cream and seasonings until blended. Stir in cheese; pour over top. Bake, uncovered, until golden brown, 35-40 minutes.

# New Year's Signature Recipe

## Ingredients

½ cup	Bacon, chopped
½ cup	Mushrooms, finely chopped
4	Hard rolls (4 in. wide)
4	Large eggs
⅛ tsp.	Salt
⅛ tsp.	Pepper
¼ cup	Gruyere cheese, shredded

# Breakfast Bread Bowls

## Directions

1. Heat oven to 350°. In a skillet, cook bacon over medium heat until browned, stirring occasionally. Remove with a slotted spoon; drain on paper towels. Add mushrooms to skillet and cook mushrooms until tender. Remove and let drain.
2. Cut a thin slice off the top of each roll and hollow out the bottom of roll, leaving a ½-in.-thick shell. Place shells on an ungreased baking sheet.
3. Add mushrooms and bacon to bread shells. Carefully break an egg into each; sprinkle eggs with salt and pepper. Sprinkle with cheese. Bake 18-22 minutes or until egg whites are completely set. Serve hot.