

*Galentine's Brunch
Recipes*



Sauvignon Blanc Brunch Cocktail

This delicious cocktail is perfect for brunch when you want something a little elevated from mimosas. Made with the 2022 Lolati Sauvignon Blanc, this cocktail is refreshing and juicy and can be made ahead for easy hosting.



Ingredients

Total Time: 5 minutes

Makes 8 cocktails

- 3 cups 2022 Lolati Sauvignon Blanc
- 1 cup vodka
- 24 fresh strawberries (stems removed)
- 1/2 cup agave nectar (or honey)
- Juice of 1/4 lemon
- 12 ounces soda water

Procedure

Step 1

In the bottom of the mixing glass, muddle strawberries in the lemon juice and agave nectar. Add Sauvignon Blanc and vodka and stir well. Strain over ice into a wine glass and top with soda water.

To make ahead, strain cocktail into a serving pitcher and store in fridge until ready to serve. Top with soda water when serving.

Overnight Raspberry French Toast Casserole

If you're not making this for Galentine's Brunch, you're missing out! It serves a crowd, tastes great, and can be made in advance; just cover the baking dish and refrigerate overnight!



Ingredients

Prep Time: 30 minutes

Resting Time: 8 hours

Cook Time: 1 hour

Makes 8 servings

- nonstick cooking spray
- 1 large loaf crusty sourdough or French bread, cut into 1/2-inch cubes, divided
- 1 and 1/2 cup raspberry preserves, divided
- 1 8 ounce package full-fat cream cheese, cut into 1/2-inch cubes, divided
- 1 cup whole milk
- 3/4 cup heavy cream
- 6 large eggs
- 3 large egg yolks
- 2 tbsp. vanilla extract
- 1 cup brown sugar, packed, divided
- maple syrup, for serving
- whipped cream, for serving
- fresh raspberries, for serving
- confectioners sugar, for dusting, optional

Procedure

Step 1

Lightly grease a 9x13-inch baking dish with nonstick spray. Place half of the bread cubes into the prepared baking dish. Dollop half of the raspberry preserves on top of the bread, then dot with half of the cream cheese cubes. Top with remaining bread cubes. Set aside.

Step 2

In a large bowl combine the milk, cream, eggs, yolks, vanilla and half of the brown sugar and beat until well combined.

Step 3

Pour liquid mixture over the bread. Then dollop with remaining raspberry preserves, and dot the remaining cream cheese on top of the bread. Sprinkle the top evenly with remaining brown sugar. Cover tightly with aluminum foil and refrigerate for at least 8 hours.

Step 4

When ready to bake, preheat oven to 350° F. Remove casserole from fridge and let it come to room temperature for 15-30 minutes.

Step 5

Bake covered for 30 minutes. Then carefully uncover and continue baking for another 30-35 minutes, or until golden brown and firm in the center. Serve warm with desired toppings.

To Die For Blueberry Muffins

This is one of my go-to muffin recipes. These come out so light and fluffy, and the crumb topping is one of the best parts. These come together quickly and always make a good impression.



Ingredients

Prep Time: 15 minutes

Cook Time: 35 minutes

Makes 8 muffins

Muffins:

- 1 1/2 cups all-purpose flour
- 3/4 cup white sugar
- 2 tsp. baking powder
- 1/2 tsp. salt
- 1/3 cup vegetable oil
- 1 large egg
- 1/2 cup whole milk, or more as needed
- 1 cup fresh blueberries

Crumb Topping:

- 1/2 cup white sugar
- 1/3 cup all-purpose flour
- 1/4 cup butter, cubed
- 1 1/2 tsp. ground cinnamon

Procedure

Step 1

Preheat oven to 400° F. Grease 8 muffin cups or line with paper liners.

Step 2

To make muffins: whisk flour, sugar, baking powder, and salt together in a large bowl.

Step 3

Pour oil into a small liquid measuring cup. Add egg and enough milk to reach the 1 cup mark, stir until combined. Pour into flour mixture and mix just until batter is combined. Fold in blueberries, set aside.

Step 4

To make crumb topping: combine sugar, flour, butter, and cinnamon in a small bowl. Mix with a fork until crumbly.

Step 5

Spoon batter into prepared muffin cups, filling right to the top. Sprinkle with crumb topping.

Step 6

Bake in the preheated oven until a toothpick inserted in the center of a muffin comes out clean, 20-25 minutes.

Leigh's Favorite Granola

I love making homemade granola as much as I love eating it. It's so much better (and healthier) than store-bought. You can really make this your own with different spices, mix-ins, and fruit. Its perfect in the morning or by the handful as an afternoon snack.



Ingredients

Makes 8 to 9 cups

- 3 cups rolled oats
- 2 1/2 cups raw nuts or seeds (or a mixture)
- 1/2 tsp. kosher salt
- 1/4 tsp. ground cinnamon
- 1/2 tsp. ground cardamom
- 1/2 cup oil (I used EVOO)
- 1/2 cup plus 1 tbsp. liquid sweetener (like honey or maple syrup)
- 3/4 tsp. pure vanilla extract
- 3/4 cup chopped dried fruit
- 1 cup flaked coconut

Procedure

Step 1

Preheat oven to 350° F. Line a 13x18-inch baking sheet with parchment paper or a silicone mat.

Step 2

Mix the oats, nuts and seeds, salt, cinnamon, and cardamom together in a large bowl. Stir to combine. Add the oil, sweetener, and vanilla and stir again to combine fully.

Step 3

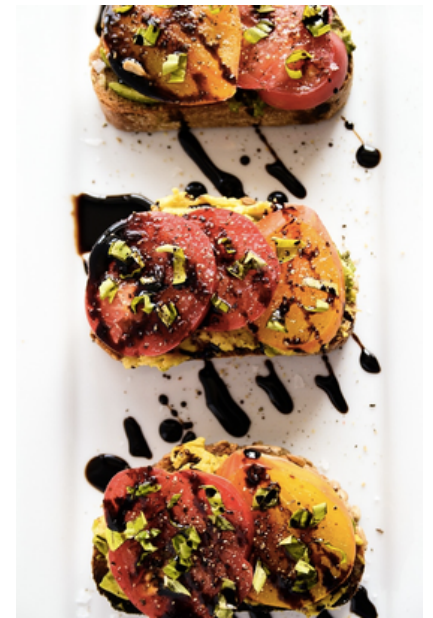
Transfer the granola onto the prepared pan and spread in an even layer. Bake until the mixture is light brown and fragrant, 35-40 minutes, stirring every 15 or 20 minutes to make sure the granola cooks evenly. (It might not seem as toasty as you'd like it when done, but it firms up as it cools.)

Step 4

Remove from the oven and let cool completely on the pan. Stir in the dried fruit. Store in an airtight container at room temperature for 3 to 4 weeks or in the refrigerator for up to 6 weeks. The granola also freezes beautifully for up to 3 months.

Balsamic Tomato Avocado Toast

Avocado toast is a brunch staple, and I love that it is a blank canvas to incorporate many different flavors and toppings - eggs and bacon, smoked salmon and red onions, feta and tomato - the list goes on. This balsamic tomato version is great when you already have other dishes on the menu (like an egg casserole) because it's nice and fresh.



Ingredients

Total Time: 10 minutes

Makes 8 servings

- 8 slices of sourdough bread (or 4 large slices, cut in half)
- 4 ripe avocados
- 3-4 small heirloom tomatoes
- Fresh basil leaves, chopped
- balsamic glaze
- EVOO
- salt and pepper, to taste

Procedure

Step 1

Lightly oil sourdough and toast each side under low broil until lightly toasted. Watch closely, as it can burn fast.

Step 2

Slice tomatoes and chop a few basil leaves, set aside. Mash avocados and season to taste with salt and pepper.

Step 3

Evenly divide the mashed avocado between the slices of bread, then layer with a few slices of tomato. Sprinkle with basil to taste. Drizzle with balsamic glaze. Serve immediately.

Bacon & Spinach Quiche

This bacon and spinach quiche is so easy and perfect for breakfast or brunch! The crème fraîche is a game-changer in this recipe, adding a nice richness.



Ingredients

- 1 Pillsbury tart dough
- 5 large eggs
- 1/4 cup all-purpose flour
- 1 cup crème fraîche
- 1 cup whole milk
- 1 tsp salt
- 1/2 tsp black pepper, ground
- 1 tbsp fresh thyme, finely chopped
- 1 cup grated sharp cheese, such as gruyère or cheddar
- 1 cup fresh spinach
- Few strips of cooked bacon, chopped

Procedure

Step 1

Cook the tart dough according to the package and cool completely. Preheat oven to 375° F. Place one egg and the flour in a large bowl and whisk with a paddle attachment on high speed or by hand until smooth. Mix or whisk in the remaining 4 eggs until blended.

Step 2

In a medium bowl, whisk the crème fraîche until it is perfectly smooth and then whisk in the milk. Pour the egg mixture through a fine-mesh sieve held over the milk mixture. Whisk in the salt, pepper, and thyme. Mix in the cheese, spinach, and bacon.

Step 3

Pour the egg mixture into the pie shell. Place in the oven and bake for 10 minutes. Reduce oven temperature to 325° F and bake until the filling is just set, about 30 minutes longer. The center of the quiche should feel slightly firm, not liquidy when touched. Let cool for 20 minutes before cutting and serving. Store tightly wrapped in the refrigerator for up to 4 days. Serve cold, at room temperature, or reheated.

Sausage-Hash Brown Breakfast Casserole

With easy-to-find ingredients, this meaty breakfast casserole is equally hearty and delicious. It can be made in advance, but it is not recommended to store the entire unbaked casserole in the fridge. Instead, keep the sausage and hashbrowns mixture separate from the milk mixture until right before you bake the final dish. This will keep the hashbrowns from absorbing a great deal of liquid.



Ingredients

Prep Time: 30 minutes

Cook Time: 30 minutes

Makes 8 servings

- 1 pound package ground pork sausage with sage
- 1 pound package hot ground pork sausage
- 1 30 oz. frozen shredded hashbrowns, thawed and pat dry
- 2 tsp. kosher salt, divided
- 1 tsp. black pepper, divided
- 6 ounces sharp cheddar cheese, shredded (about 1 1/2 cups), divided
- 6 large eggs, lightly beaten
- 1 cup whole milk
- 1 tbsp. chopped flat-leaf parsley
- chives, for garnish

Procedure

Step 1

Preheat oven to 350° F. Coat a 9x13-inch baking dish with cooking spray. Cook the sage and hot sausage in a large skillet over medium-high heat, stirring often, until they are crumbled and brown, about 10 minutes.

Remove from heat; drain well on paper towels.

Step 2

Working in batches, cook hashbrowns in a large nonstick skillet according to package directions; omit salt if called for on the package. Sprinkle with 1 tsp. salt and 1/2 tsp. pepper.

Step 3

Stir together sausage, hashbrowns, and 1 cup of cheese in a bowl. Spoon into prepared baking dish. In a medium bowl, whisk eggs, milk, and remaining 1 tsp. salt and 1.2 tsp. pepper. Pour over sausage mixture. Sprinkle with remaining 1/2 cup cheese.

Step 4

Bake in preheated oven until set, about 30 minutes. Sprinkle with parsley and chives.

Note: Option to modify recipe by using 1/2 amount of meat and adding onions and peppers.