

K E F A S T Dinner Is Served

Some days, dinner just needs to be breakfast instead.



by ADEENA SUSSMAN ■ photography HOWARD L. PUCKETT
food styling JUDY FEAGIN ■ prop styling VIRGINIA CRAVENS

WITH A LITTLE ADVANCE PLANNING, A FEW SPECIAL ingredients, and a sophisticated yet unfussy presentation, these recipes recast breakfast as a welcome visitor come dinnertime. Bunny slippers optional.

Caramelized Onion Waffles with Dilled Trout Salad

Total time: 1 hour 45 minutes;
active time: 45 minutes

Sweet waffles are the canvas for this light fish salad. The presentation is visually stunning, and the recipe is easy to prepare.

- 2 cups all-purpose flour
- 1 tablespoon baking powder
- 1 teaspoon kosher or sea salt
- 3 eggs
- 2 cups milk
- ¾ cup (1½ sticks) butter, melted
- Caramelized Onion
- 3 egg whites
- Nonstick cooking spray
- 2 cups baby salad greens or mesclun mix
- Dilled Trout Salad

In a mixing bowl, sift flour, baking powder, and salt. In a separate bowl, beat whole eggs, milk, and butter together until incorporated. Combine the dry and wet ingredients, then add Caramelized Onion. In a small bowl, beat egg whites until they form soft peaks, then fold them into the batter.

Heat a waffle iron and coat with nonstick cooking spray. Pour ½ cup batter onto the waffle iron, then cook until waffles are crisp. Repeat with remaining batter. Keep finished waffles warm. When ready to serve, top each waffle with a small mound of salad greens and Dilled Trout Salad.

Yield: 6 servings

Caramelized Onion

- 3 tablespoons butter
- 1 large onion, sliced thin
- Kosher or sea salt and freshly ground black pepper, to taste

Heat butter in a heavy skillet over medium heat. Add onion, season with salt and pepper (about a pinch of each), and reduce heat. Cook, stirring often, until the onion caramelizes and becomes golden brown, about 25 to 30 minutes. Remove onion to a plate and let cool.

Dilled Trout Salad

- 8 ounces smoked trout, flaked
- ¾ cup sour cream
- 1 tablespoon fresh lemon juice
- 2 tablespoons chopped fresh dill
- 1 tablespoon grated fresh horseradish
- 1 cucumber, peeled, seeded, and diced fine
- Kosher or sea salt and freshly ground black pepper, to taste

Combine all ingredients, then let rest in the refrigerator at least 1 hour or overnight.

Savory Mushroom Crepes with Herbed Crème Fraîche

Total time: 3 hours; active time: 1 hour

The earthiness of the sautéed mushrooms paired with the tart crème fraîche makes for a wonderful combination of flavors.

- ¾ cup all-purpose flour
- ½ teaspoon kosher or sea salt
- ¾ cup milk
- 2 large eggs, at room temperature
- 2 tablespoons butter, melted
- 1 to 2 tablespoons vegetable oil (enough to coat pan)
- Savory Mushrooms
- Herbed Crème Fraîche
- Garnish: 1 tablespoon each chopped fresh thyme and chopped fresh marjoram

In a medium-size mixing bowl, sift flour



To make Savory Mushroom Crepes even more appetizing, prepare them a day in advance and freeze them. Gently reheat them in a warm oven or lightly oiled skillet.

and salt. In a separate bowl, whisk together milk, eggs, and butter until smooth. The batter should coat the back of a wooden spoon. Refrigerate at least ½ hour or up to 8 hours before use.

Heat vegetable oil in an 8-inch crepe pan (or heavy-bottomed sauté pan) over high heat until oil is hot but not smoking. Add 3 tablespoons batter to the pan and swirl to spread batter to

the edges. When batter is just set and the edges are slightly golden (about 45 seconds), flip the crepe with a spatula and cook until the second side is lightly browned, about 10 to 15 seconds. Crepes can be made up to 1 day in advance, frozen, and gently reheated in a warm oven or lightly oiled skillet.

To assemble, place about ⅓ cup Savory Mushrooms onto each crepe

(2 inches from one edge in a long, narrow strip) and roll. Place two filled crepes on a plate and top with Herbed Crème Fraîche. Garnish with thyme and marjoram. *Yield: 4 servings*

Savory Mushrooms

- 2 tablespoons canola oil
- 2 tablespoons butter
- 2 tablespoons minced shallots
- 5 cups sliced mixed wild mushrooms (such as oyster, shiitake, cremini, or maitake)
- 3 tablespoons brandy
- 3 cups chicken stock
- ⅓ cup heavy cream
- 1 tablespoon minced fresh marjoram
- 1 tablespoon minced fresh thyme
- Kosher or sea salt and freshly ground black pepper, to taste

Heat canola oil and butter in a nonstick sauté pan over medium-high heat. Add shallots and cook about 1 minute, or until translucent. Add mushrooms and cook about 8 minutes. Important: Remove pan from heat, then add brandy. Return to heat and cook until liquid is nearly evaporated, about 3 minutes. Add chicken stock and cook until liquid is reduced by half, about 15 minutes. Add cream, marjoram, and thyme, then season with salt and pepper, stirring until cream thickens, about 5 minutes. Set aside and keep warm over very low heat.

Herbed Crème Fraîche

- ½ cup crème fraîche
- ½ teaspoon kosher or sea salt
- 1 teaspoon minced fresh marjoram
- 1 teaspoon minced fresh thyme
- ½ teaspoon fresh lemon juice

Combine all ingredients in a small bowl. Let rest at least 1 hour or overnight, allowing the flavors to incorporate.

Spicy Chorizo Omelet Sandwiches

Total time: 4 hours; active time: 45 minutes

Chorizo, a spicy Spanish or Mexican sausage, is easy to find in most supermarkets. Be sure to use soft chorizo, not dry cured, for this recipe.

- 2 cups arugula or baby spinach
- 2 tablespoons olive oil, divided
- 1 teaspoon kosher or sea salt, plus more to taste
- 1 teaspoon freshly ground black pepper, plus more to taste
- 4 ciabatta or sourdough rolls, sliced in half lengthwise
- 4 ounces chorizo, crumbled
- 8 eggs
- 2 teaspoons chopped flat-leaf parsley
- 1 cup grated manchego or Monterey Jack cheese
- 2 tablespoons heavy cream
- 2 tablespoons butter, divided
- Smoky Mayonnaise
- Roasted Tomatoes

In a mixing bowl, dress arugula with 1 tablespoon olive oil and season with salt and pepper. Place rolls in a warm oven to heat.

Heat remaining olive oil in a skillet over medium-high heat and cook chorizo until lightly browned, about 3 to 4 minutes. Remove from heat and set aside to cool. In a mixing bowl, whisk eggs until combined. Fold in parsley, cheese, cream, 1 teaspoon each of salt and pepper, and chorizo.

Heat ½ tablespoon butter in a skillet until hot. Pour ½ cup of the egg mixture into the skillet. Cook until omelet is set—not jiggly, but still moist. Fold one-third of the omelet in toward the center, then fold in half and remove from the skillet. Repeat with remaining butter and egg mixture for a total of four omelets.

To assemble, remove rolls from the

oven. Spread 1 tablespoon Smoky Mayonnaise on each bread half. Place $\frac{1}{2}$ cup arugula, two Roasted Tomatoes, and one omelet in the center of each roll. *Yield: 4 sandwiches*

Smoky Mayonnaise

Pimentón or Spanish paprika is available at gourmet markets or online at tienda.com.

- $\frac{1}{2}$ cup mayonnaise
- 1 teaspoon pimentón
- 1 teaspoon Tabasco sauce
- Kosher or sea salt and freshly ground black pepper, to taste

Combine all ingredients in a small bowl. Refrigerate until ready to use.

Roasted Tomatoes

- 4 large tomatoes, vine-ripened or hot-house, sliced in half horizontally
- 2 tablespoons olive oil
- 1 teaspoon kosher or sea salt
- 1 teaspoon freshly ground black pepper

Heat oven to 275°. Place tomatoes on a baking sheet and drizzle with olive oil,



then season with salt and pepper. Bake $2\frac{1}{2}$ to 3 hours, or until reduced in size by half, but still slightly moist. Remove, cool, and reserve. Tomatoes can be made up to 2 days in advance and kept in the refrigerator.

Corn-Chive Polenta Cakes with Prosciutto

Total time: 2 hours; active time: 1 hour

These crispy corn cakes mimic griddle cakes with fried ham, but with far more flavor and sophistication.

- 1 cup fresh corn kernels (may substitute frozen or well-drained canned corn)
- 2 tablespoons canola oil
- Kosher or sea salt and freshly ground black pepper, to taste
- 1 cup water
- 1 cup chicken stock
- $\frac{3}{4}$ cup (4 ounces) coarse-grained polenta
- 4 tablespoons butter
- $\frac{1}{4}$ cup finely chopped chives
- $\frac{1}{2}$ cup grated Parmesan cheese
- $\frac{1}{2}$ cup vegetable oil
- $\frac{1}{2}$ cup low-moisture Wondra or all-purpose flour
- 4 cups mixed salad greens
- Dijon Vinaigrette
- 4 ounces (about 8 thin slices) prosciutto

In a sauté pan over medium heat, cook corn in canola oil until just heated through, about 2 to 3 minutes. Remove from heat and season with salt and pepper. Set aside.

In a large saucepan, bring water and chicken stock to a low boil, then lower heat to a simmer and gradually add polenta in a slow, steady stream. Stir con-

Spicy chorizo is mellowed with sweet oven-roasted tomatoes and cheese for a hearty, satisfying dinner alternative.

tinuously over low heat with a wooden spoon until smooth, about 45 minutes. Stir in butter, reserved corn, chives, and Parmesan cheese, then season with salt and pepper. Spread polenta onto a greased baking sheet and let set in the refrigerator at least 1 hour.

When polenta is set, cut into rounds with a 2½-inch cookie cutter or the rim of a clean glass jar to make eight rounds.

In a skillet, heat vegetable oil over high heat. Dip polenta rounds into flour, brush off excess, and fry until crisp and golden brown, about 2 to 3 minutes per side. Drain on paper towels and keep warm.

Toss salad greens with Dijon Vinaigrette. Divide among four plates. Place two cakes on each plate and top with prosciutto. Serve warm.

Yield: 4 servings

Dijon Vinaigrette

- 2 teaspoons Dijon mustard
- 2 teaspoons fresh lemon juice
- 2 teaspoons orange juice
- 1 teaspoon cider vinegar
- 1 teaspoon honey
- 1 teaspoon chopped chives
- ⅓ cup olive oil

Combine the first six ingredients in a small bowl. Slowly whisk olive oil into the mixture in a thin stream until it emulsifies.

Individual Yogurt-Blueberry Parfaits with Homemade Maple-Walnut Granola

Total time: 30 minutes; active time: 30 minutes

Once you make this granola, you'll never go back to store-bought.

- 3 cups old-fashioned rolled oats
- 1 cup chopped walnuts
- 1½ teaspoons ground cinnamon
- ¾ teaspoon freshly grated nutmeg
- ¼ teaspoon kosher or sea salt
- 1 cup maple syrup

- 1 tablespoon vanilla extract
- 3 tablespoons canola oil
- 4 cups plain or vanilla yogurt
- Blueberry Sauce
- Garnish: 4 sprigs fresh mint

Heat oven to 325°. Combine oats, walnuts, cinnamon, nutmeg, and salt together in a large bowl. In a separate bowl, mix maple syrup, vanilla extract, and oil. Pour maple syrup mixture over oat mixture and combine until all ingredients are well incorporated. Spread granola onto a large, well-oiled baking sheet and bake 15 minutes. Stir and return to the oven 10 minutes longer. Remove from the oven and allow to cool completely. (Granola can be stored up to 2 weeks in an airtight container.)

Spoon ½ cup yogurt into four glass bowls or 12-ounce brandy snifters. Top each bowl with about ½ cup granola, then an additional ½ cup yogurt. Spoon ⅓ cup Blueberry Sauce over each parfait and garnish with a sprig of mint.

Yield: 4 servings

Blueberry Sauce

- 4 cups frozen blueberries (about 2 10-ounce packages), thawed
- 1 tablespoon lemon zest
- 2 tablespoons fresh lemon juice
- ⅓ cup sugar
- 2 teaspoons cornstarch, dissolved in 2 teaspoons water

In a medium saucepan over low heat, combine blueberries, lemon zest and juice, and sugar, stirring until blueberries release their juices and the mixture begins to bubble. Add dissolved cornstarch and cook 1 to 2 minutes more, until sauce is slightly thickened. Remove from heat and let cool to room temperature. (Sauce will keep up to 1 week in the refrigerator.)

Ever try a baked apple pancake?

Visit: YankeeMagazine.com/extras