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Creme Brulee French Toast

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Recipe courtesy Courtney Weiner

1/2 cup (1 stick) unsalted butter
1 cup packed brown sugar
2 tablespoons corn syrup
1 (8 to 9) inch round loaf Challah bread
5 large eggs
1 1/2 cups half and half
1 teaspoon vanilla
1 teaspoon Grand Marnier
1/4 teaspoon salt

In a small heavy saucepan melt butter with butter with brown sugar and corn syrup over moderate heat, stirring, until smooth and pour into a 13 by 9 by 2 - inch baking dish. Cut 6 (1-inch) thick slices from center portion of bread, reserving ends for another use, and trim crusts. Arrange bread slices in one layer in baking dish, squeezing them slightly to fit. In a bowl whisk together eggs, half and half, vanilla, Grand Marnier and salt until combined well and pour evenly over bread. Chill bread mixture, covered, at least 8 hours and up to 1 day. Preheat oven to 350 degrees and bring bread to room temperature. Bake bread mixture, uncovered, in middle of oven until puffed and edges are pale golden, 35 to 40 minutes.

Prep Time: 8 hours 15 minutes
Cook Time: 40 minutes

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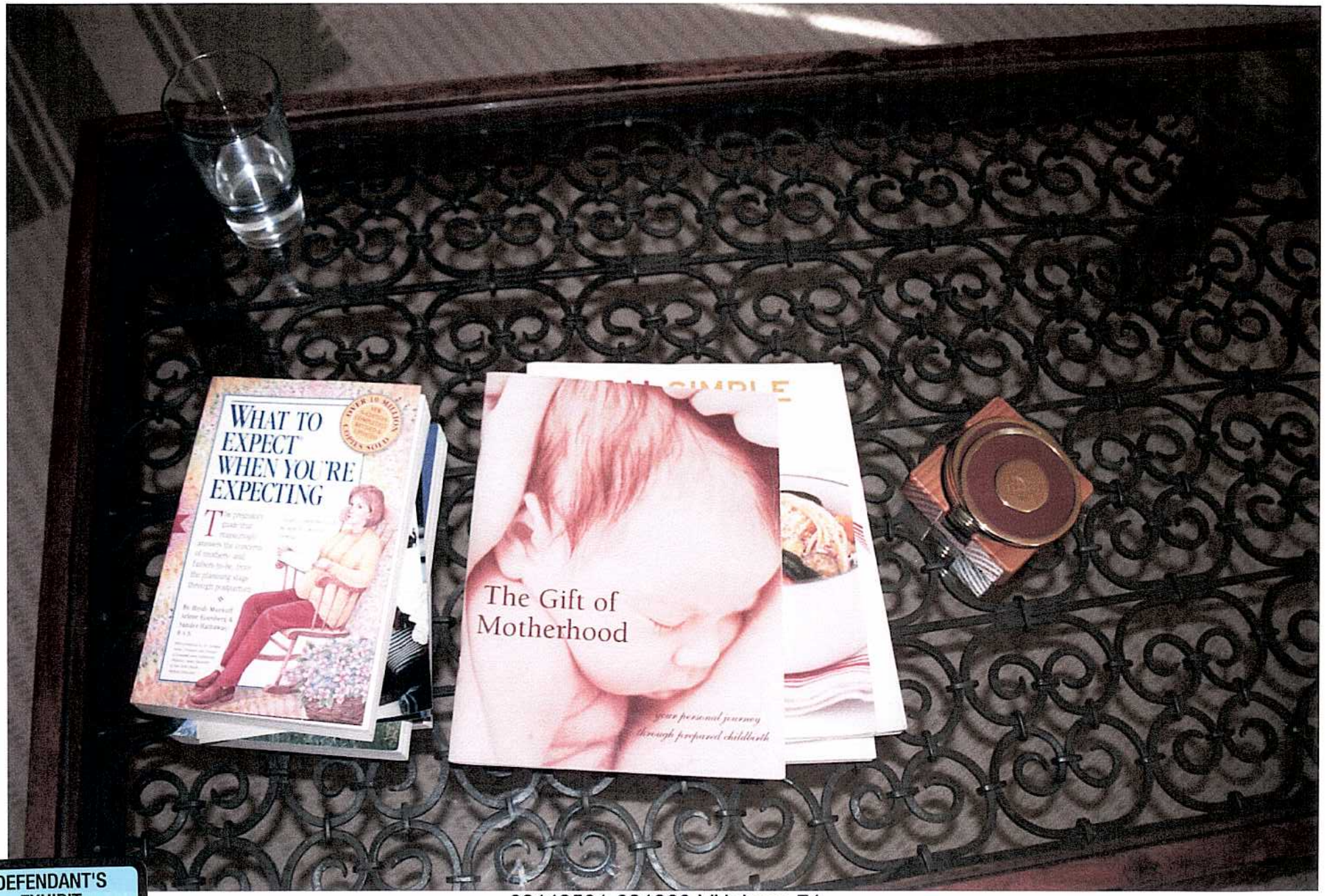

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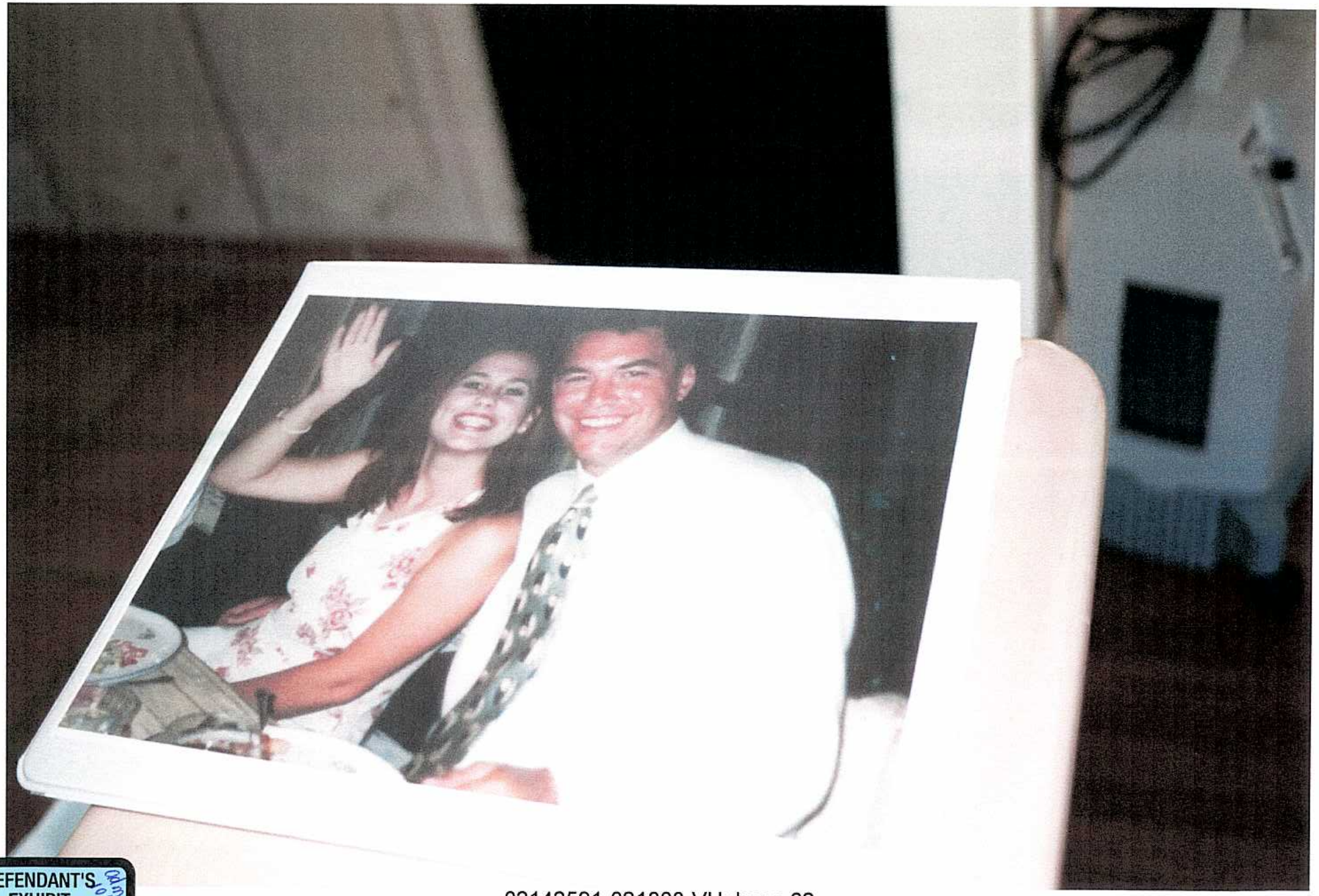

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Eggs Benedict

Recipe courtesy Sara Moulton

2 English muffins, split, toasted and buttered
4 thick slices ham or Canadian bacon, warmed
4 poached eggs
1/2 cup Hollandaise Sauce
Hollandaise Sauce:
3 large egg yolks
1 1/2 tablespoons cold water
1/2 cup warm clarified butter
1 to 2 teaspoons fresh lemon juice
Dash hot red pepper sauce (optional)
Salt and ground white pepper to taste

Place in the top of a double boiler or in a large stainless steel bowl set up as a double boiler. Off the heat, whisk the egg mixture until it becomes light and frothy. Place the top of the double boiler or the bowl over, not in, barely simmering water and continue to whisk until the eggs are thickened, 2 to 4 minutes, being careful not to let the eggs get too hot. Remove the pan or bowl from over the water and whisk to slightly cool the mixture. Whisking constantly, very slowly add butter. Then whisk in lemon juice, pepper sauce and salt and pepper. If the sauce is too thick, whisk in a few drops of warm water. Serve immediately or keep the sauce warm for up to 30 minutes by placing the bowl in water (not hot) water.

Difficulty: Easy

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Creme Brulee French Toast

Recipe courtesy Courtney Weiner

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1 teaspoon vanilla
1 teaspoon Grand Marnier
1/4 teaspoon salt

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In a small heavy saucepan melt butter with butter

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