

STONEWALL Inn Recipes

Blueberry French toast

Ingredients:

- 1 cup of blueberries
- 8 eggs
- ½ tsp of vanilla
- ½ tsp of salt
- ½ tsp of cinnamon
- ½ cup of maple syrup
- 2 ½ cups of milk
- 1 package of cream cheese
- 15 slices of bread

In a mixing bowl put: 8 eggs, vanilla, salt, cinnamon, syrup, and milk and whisk together.

In a baking dish (we use one 9" x 12"): spray with Pam or any non-stick spray, cube 15 slices of bread. Place blueberries on top of the cubed bread. Pour egg mixture over the bread. Slice 8 pieces of cream cheese and place on the top.

Cover with foil and refrigerate over night

In the morning preheat oven to 350 and bake for 1 hour. (45 minutes with foil covering and 15 minutes without foil)

Serve - Enjoy

Ham and Cheese Soufflé

Ingredients:

- 1 small onion
- 11 slices of bread
- 1 cup of cubed ham
- 6 eggs
- ½ tsp salt
- 2 cups of Colby-Monterey Jack cheese
- 2 cups of milk

Dice small onion and sauté in butter

Spray 9” round cassole dish with a non-stick spray. Cube bread and place in dish. Place ham (you can buy cubed ham in the store or slice your own), cheese, and sauté onions on the bread and mix thoroughly.

In a mixing bowl - place 6 eggs, and 2 cups of milk and salt and mix together. Pour egg and milk mixture over the bread. Cover with foil and allow to soak overnight in refrigerator.

Next morning - pre heat oven to 350. Bake for one hour (45 minutes with foil covering and 15 minutes without foil covering.

Serve Enjoy

Italian Frittata

Ingredients:

- 3 tbsp butter
- ½ onion
- 1 small tomato (diced)
- ½ cup cheddar cheese (shredded)
- 6 eggs
- ½ tsp. Salt
- ½ tsp. Italian seasonings
- ½ cup milk

Sauté onions in butter in a small Teflon frying pan. Add tomato. In a separate dish whisk eggs, milk, salt, and Italian seasonings. Then add cheese. Pour egg and cheese mix into the Teflon pan with the onions and tomato.

Put pan in oven. Bake at 350 for 45 minutes. Frittata should slide out of the pan onto a plate. Slice into six pieces and serve immediately.

Enjoy