

# let's brunch!

*Virtual Mother's Day Edition*

**SUNDAY, MAY 10TH**  
**let's celebrate mom!**

**Mother (muth-er) (noun):** The most amazing woman in the world who loves unconditionally. A person who inspires, heals and is the maker and keeper of memories.

**savor**

# let's celebrate!

## *Virtual Mother's Day Edition*

**cook up the recipes you choose before  
the virtual celebration & come with your  
entrees, appetites and party hats on!**



# let's cook!

*Virtual Mother's Day Edition*

**YOU CAN COOK 1, 2 OR ALL 3 RECIPES!**

**and don't forget to  
bring your mimosas  
for a virtual toast!**



# scrambled eggs hash brown cups



## INGREDIENTS

- 1 (20-ounce) bag frozen hash brown potatoes, thawed
- 1/2 cup green onions, thinly sliced
- 1/2 cup grated Parmesan cheese
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/2 teaspoon pepper
- 2 tablespoons unsalted butter, melted

## PREPARATION

1. Preheat oven to 400 F. Spray non-stick muffin pan with cooking spray. Press potatoes dry in a large mixing bowl with paper towels, or dry with a salad spinner.
2. Add green onions, cheese, salt, pepper and butter to potatoes and stir to combine.
3. Scoop potato mixture equally into prepared muffin pan, pressing hash browns into each cup.
4. Bake until golden brown and crispy, about 45 minutes.





# apple & browned butter baked oatmeal



## INGREDIENTS

- 4 large apples, peeled, cored and diced
- 8 tablespoons unsalted butter, divided, plus more for baking
- 1/2 cup maple syrup, divided
- 4 1/2 cups old-fashioned rolled oats
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1 1/2 teaspoons ground cinnamon
- 3 large eggs
- 2 cups milk, plus more for serving
- 1 teaspoon pure vanilla extract

## PREPARATION

1. Preheat the oven to 350 F. Coat 9x13 inch baking dish with butter. Melt 4 tablespoons butter over medium-high heat in large saute pan. Cook, stirring frequently, until butter foams and begins to brown.
2. Add apples and 1/4 cup maple syrup. Cook apples, stirring frequently, until they tender and golden brown and most of them liquid has evaporated, 10-15 minutes.
3. Meanwhile, whisk together oats, baking powder, salt, and cinnamon in a large mixing bowl. Melt remaining butter and add it to oat mixture along with eggs, milk, vanilla, and remaining maple syrup. Stir until well combined.
4. Pour the oatmeal mixture into prepared baking dish. Spoon caramelized apples evenly over the top.
5. Bake 30-35 minutes until lightly browned. Serve warm with milk.



# cheddar chive drop biscuits



## INGREDIENTS

- 2 cups all-purpose flour
- 2 teaspoons baking powder
- 1/4 teaspoon baking soda
- 1/2 teaspoon kosher salt
- 1/2 teaspoon ground black pepper
- 3 tablespoons unsalted butter, frozen and cubed
- 1 cup sharp white cheddar cheese, grated
- 1/4 cup fresh chives, finely chopped
- 1 cup buttermilk
- 1/4 cup sour cream

## PREPARATION

1. Preheat oven to 450 F. Line baking sheet with parchment paper. Whisk together flour, baking powder, baking soda, salt and pepper. Using pastry cutter or fingertips, cut in butter until mixture comes together in coarse crumbs. Stir in cheese and chives. Add buttermilk and sour cream and mix until just combined.
2. Spoon batter 1/4 cup at a time into prepared baking sheet about 2 inches apart. Bake 12-15 minutes, until tops are golden brown and biscuits are cooked through.

