

BRUNCH! Mississippi Mirth Recipes by Jim McCaffrey

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Dolce Vita Salad (serves 4)

12 oz lettuce
8 oz cooked bacon, chopped
4 hard boiled eggs, peeled
2 avocados
½ onion, sliced
24 whole pecans
Fresh grated Parmesan cheese

Divide lettuce into four bowls. Add chopped bacon to each. Carefully slice and add one egg to each bowl. Slice each avocado in half the long way. Remove pit. Carefully remove with a tablespoon the avocado meat from the skin and slice. Add to each salad. Place six pecans on each salad. Generously spread vinaigrette on each salad (recipe follows). Sprinkle with fresh Parmesan.

Orange Balsamic Ginger Vinaigrette

4 Tbl onion, minced
2 Tbl Garlic
4 Tbl brown sugar
6 Tbl orange juice
2 Tbl ginger, minced fine
5 Tbl white balsamic vinegar
3 Tbl course grainy mustard
5/8 cup extra virgin olive oil
1/2 tsp salt

Combine all ingredients except olive oil in a food processor or blender. Blend together. With the machine running, slowly add olive oil. If you can't find white balsamic vinegar, substitute regular balsamic wine vinegar.

Potato Latkes

2 cups uncooked hash browns
1 Tbl grated onion
1 egg, beaten
2 Tbl flour
1 ½ tsp salt
½ cup peanut oil
Sour cream
Handful of chives, chopped small

Place potatoes in a strainer. With a paper towel press as much moisture out as possible. Heat oil in a large heavy-bottomed skillet until hot. Use a large spoon to scoop hash browns and form four patties in skillet. Press down to 1/4 inch. Brown one side, and then the other. Drain on paper towels. Serve hot and cover tops with sour cream and chives.

French Kiss

8 slices of bread of your choice
3 eggs
1 Tbl sugar
1 tsp vanilla
Cream cheese filling:
8 oz softened cream cheese
2 1/2 Tbl cream
3/4 cup powdered sugar
1/2 tsp vanilla
8 oz fresh strawberries, sliced and diced

Mix cream cheese filling ingredients until smooth. Spread filling on all pieces of bread. Press two slices together to form a sandwich. Repeat. Mix eggs, sugar, and vanilla in a bowl. Dip sandwiches in egg mixture and fry in butter until both sides are golden brown. Top with your favorite topping. We used real maple syrup.