



## Breakfast

If you are going to fall off the wagon – fall all the way off! From Donna in Prescott.

### French Toast Brulee

- 5 large eggs
- 1 ¼ c. half-and-half
- 3 T. dark rum
- 3 T. granulated sugar
- 1 T. Grand Marnier or other orange liqueur
- 1 ½ t. vanilla
- pinch of nutmeg
- 4 1-¼"-thick slices from a large loaf of firm white bread
- 2 T. butter
- 8 t. turbinado sugar (Sugar in the Raw)

In a bowl, thoroughly whisk the eggs. Whisk in the half-and-half, rum, granulated sugar, Curacao, vanilla and nutmeg.

In a shallow dish just large enough to hold the bread slices in a single layer, pour the egg mixture over the bread.

Let stand, turning occasionally, until the bread slices are soaked with the egg mixture.

On a nonstick electric griddle preheated to 325o F., melt the butter until it foams.

Evenly sprinkle the topsides of each bread slice with a teaspoon of the turbinado sugar. With a large spatula, carefully transfer the bread slices, sugar side down, to the hot griddle. Cook until golden and crisp, about 4 minutes.

Sprinkle the upper sides of the bread slices evenly with the remaining turbinado sugar, turn and cook until golden and crisp, about another 3minutes.

Transfer to plates, dust with confectioners' sugar and serve immediately with assorted toppings.