

Easy Backyard Brunch

Menu #1(serves 4-6)



Baked Eggs with Tomato, Basil and Gouda

Skillet Fried Potatoes with Bacon and Parsley

Vanilla Yogurt topped with Fresh Raspberries and Blueberries

Toast with Herbed Butter and Fresh Basil Garnish

Side of Bacon

Mimosas

Coffee



Baked Eggs with Tomato, Basil and Gouda

(Serves 4)

3 large tomatoes, chopped
handful of fresh basil, torn
1/4-1/2 cup Gouda cheese, grated
Sea salt and ground pepper
8 large eggs

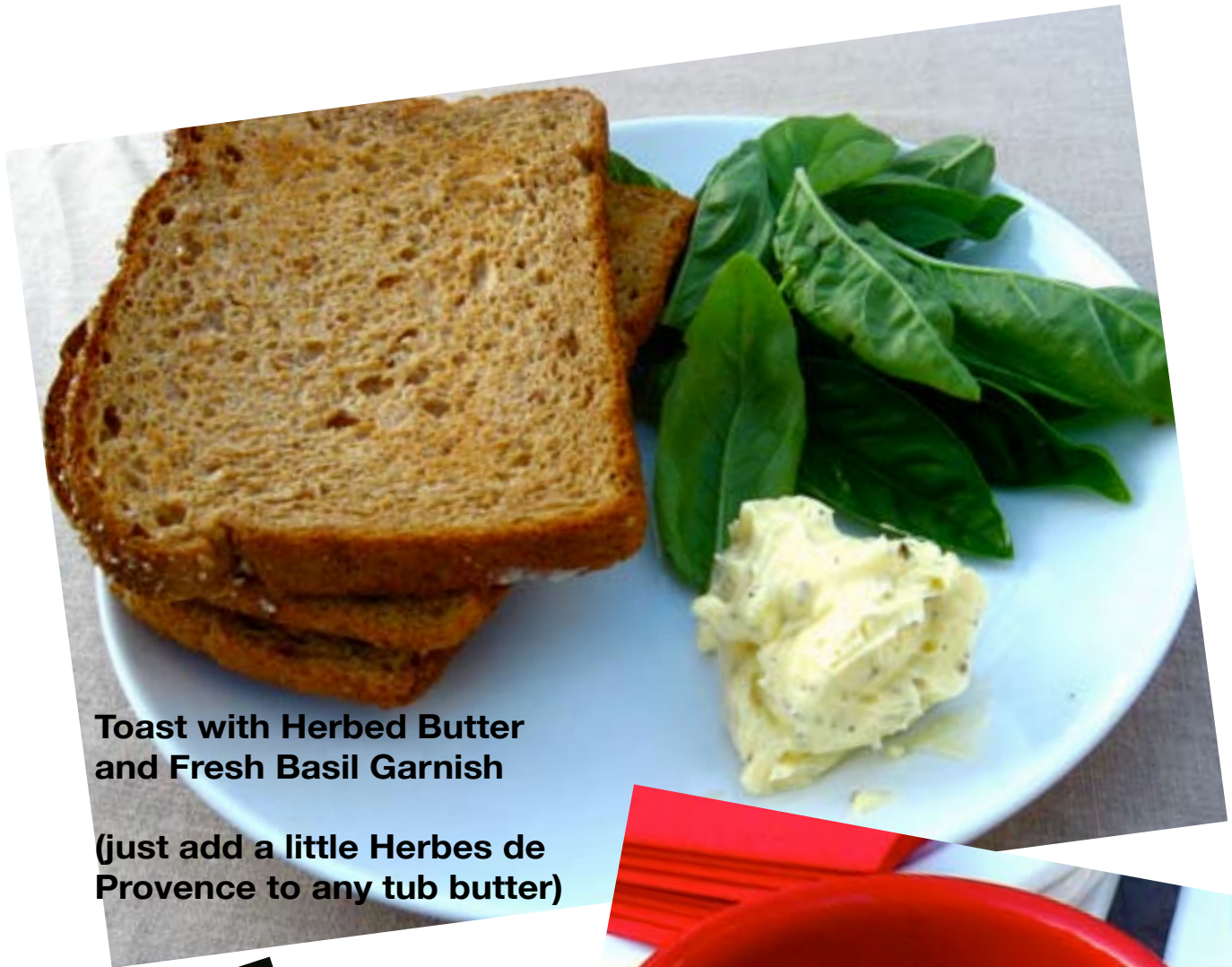
1. Preheat oven to 350 degrees. Grease bottom of 4 12-ounce oven safe dishes.
2. Spread a layer of tomatoes, basil, and cheese in the bottom of the dish.
3. Crack two eggs into each dish.
4. Spread another thin layer of tomatoes, basil and cheese on top. Salt and pepper.
5. Cook for 24-26 minutes. The yolks should be soft, and egg white opaque.



**Skillet Fried Potatoes
with Bacon and Parsley**

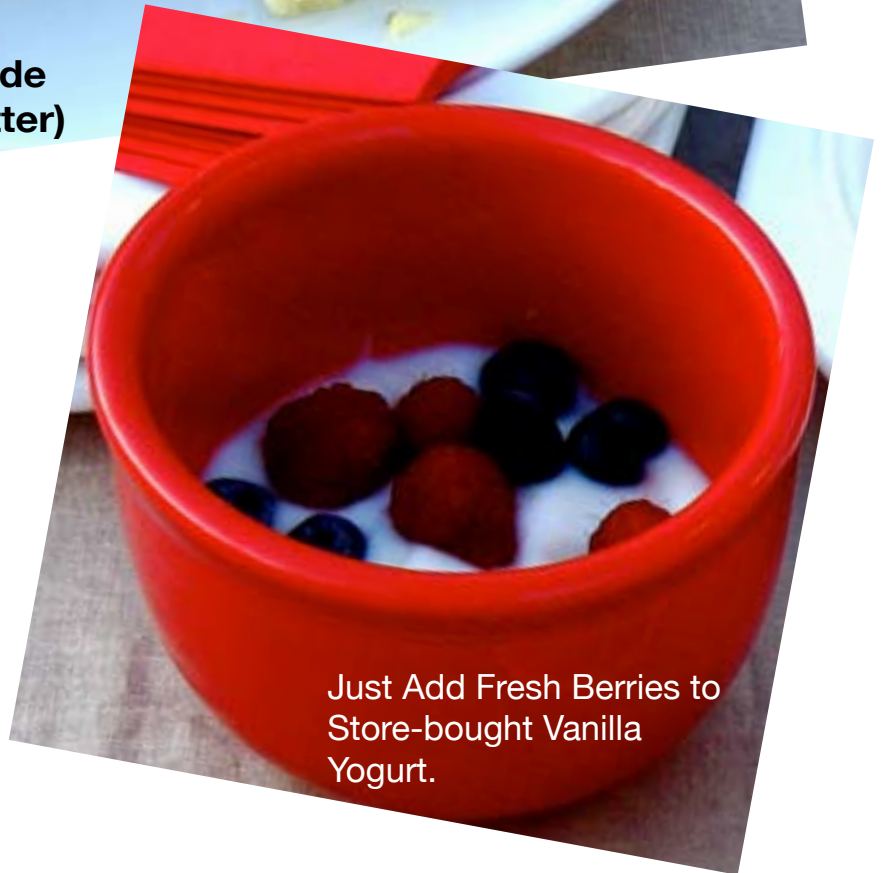
2-3 lbs of red potatoes
handful of fresh flat-leaf parsley
2-3 strips of bacon (or turkey bacon)
olive oil
sea salt and ground pepper

1. Boil potatoes for 15-18 min.
2. Drain from water and rinse in cool water. Cut in fourths.
3. Drizzle olive oil in a preheated skillet.
4. Add potatoes to skillet, salt and pepper, drizzle with more olive oil. Cook for 6-10 min on medium heat.
5. Serve on platter and sprinkle with fresh parsley.



**Toast with Herbed Butter
and Fresh Basil Garnish**

**(just add a little Herbes de
Provence to any tub butter)**



**Just Add Fresh Berries to
Store-bought Vanilla
Yogurt.**



Mimosa

1 bottle of champagne

**1 carton of orange
juice**

Inspiration Pictures



**Basic Tablecloth
and Mis-matched
Chairs**



**Coffee Can
Vases**

Easy Decorating Ideas To Keep Brunch Casual

Set up a table outside in your backyard or on your front porch.

Simple tablecloth (solid color).

Simple centerpiece. Pick fresh flowers from your yard, cut them short and place in 1-3 mason jars or painted/paper covered coffee cans (depending on the size and shape of your table).

Stack plates on table. Put utensils in mason jar. Use paper or cloth napkins.

Use a french press for coffee, place on the table, and allow guests to pour the cup as they like. (note: fill a set of mugs up first and then brew another carafe since you will only get about 4 cups each time.)

Serve each guest a mimosa, but keep a carafe of orange juice on the table. Also, have a pitcher or carafe of water.

Don't worry about matching a set of 4-6 chairs. Mismatching them will add to the casual and laid-back atmosphere.

Make sure you have the extras available (salt, pepper, etc.)