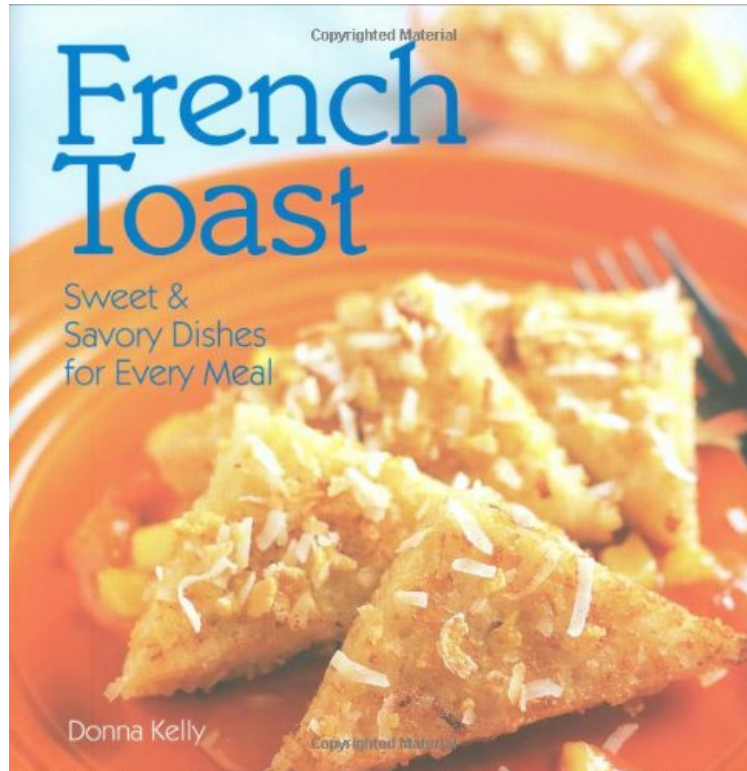


[PDF] French Toast: Sweet Savory Dishes For Every Meal

French Toast: Sweet Savory Dishes For Every Meal

Donna Kelly

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Donna Kelly : French Toast: Sweet Savory Dishes For Every Meal before purchasing it in order to gage whether or not it would be worth my time, and all praised French Toast: Sweet Savory Dishes For Every Meal:

0 of 0 people found the following review helpful. French Toast for any occasionBy UberLanceWe initially ran into this book at a retail store and were fascinated by the broad variety of enticing recipes it held. We have since purchased it and embarked on an every Saturday adventure in French Toasting! The recipes are very approachable, have easy to follow instructions and have pictures for each finished product. Highly recommend for readers with an adventuresome spirit.0 of 0 people found the following review helpful. great cookbook!!!!!!By Jeff CoxGreat ideas! Lots of suggestions for many types of french toast. My wife loves this book to cook with. Great!0 of 0 people found the following review helpful. great cookbookBy Marcia L. FergusonYou might think you know what there is to know, about French toast, but this book will surprise you. It'll also send you to the kitchen - wonderful gift to give (or, to keep)!

French Toast offers recipes for all of our favorite meal times, including lunch, dinner, dessert, and special occasions. Push aside the syrup and open those taste sensations to flavors for savory dishes such as Tomato Basil Monte Cristos, Southwest Chipotle Cornbread, Crab Strata Supreme, as well as the classic sweet recipes we all know and love- Banana Supreme, French Toast Bread Pudding, and French Toast Blueberry Cobbler. With beautiful full-color photography and more than 70 easy-to-use recipes, French Toast is sure to please the entire family! Sections Include:

Family Favorites, Specialty, Special Occasions, Casseroles, Entrees, Desserts, and Syrups and Sauces /Author Bio: Donna Kelly was born and raised in Southern Arizona. Her previous books include 101 Things to Do with Canned Soup, 101 Things to Do with a Tortilla, 101 Things to Do with Chicken, and 101 Things to Do with Tofu. She lives in Provo, Utah.

About the Author Donna Kelly is the author of several cookbooks, including French Toast, 101 Things To Do With a Tortilla, 101 Things To Do With Chicken, 101 Things To Do With Tofu, 101 Things To Do with Canned Soup, and 101 Things To Do With a Toaster Oven. She lives in Provo, Utah. Excerpt. copy; Reprinted by permission. All rights reserved. Elvis' Favorite Elvis loved grilled peanut butter and banana sandwiches, so we're sure this would be his breakfast of choice. 1 cup milk 3 large eggs 1/2 teaspoon salt 8 tablespoons smooth peanut butter Butter 1 large banana, mashed 4 teaspoons honey, divided 8 slices thin day-old, firm white bread In a pie pan or other shallow pan, whisk together milk, eggs and salt. Spread 2 tablespoons peanut butter on half the bread slices and then soak dry side of each slice in the egg mixture for 10 to 20 seconds, or until soaked through. Heat a little butter in a small frying pan over medium heat. Place soaked bread in pan with peanut butter facing up. Spread remaining bread slices with one-fourth of the mashed banana and then drizzle each with 1 teaspoon honey. Soak dry side of each slice in egg mixture for 10 to 20 seconds, or until soaked through. Place soaked bread, banana side down, on top of other slice already in pan. Press with a spatula so the two slices stick together. Cover and cook for 2 to 3 minutes on each side, or until lightly browned. Makes 4 servings