



Easter Brunch

Epicure's Featured Menu

In Canada, the average cost for a family of 4 to go out for brunch is \$101.38, not including taxes and tip. These easy Epicure Easter brunch ideas are delicious, nutritious and a fraction of the price! Decorate the table with the family the night before, put on some relaxing music and do some meal preparation ahead of time. Then relax and enjoy the holiday festivities!



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Epicure's Toad-in-the-Hole

MAKES 4 SERVINGS

PREP TIME: 5 MINUTES

COOK TIME: 5 MINUTES

4 slices bread, preferably whole-wheat

2 Tbsp (30 ml) butter, divided

4 eggs

1–2 tsp (5–10 ml) [Epicure's Lemon Dilly Dip Mix](#)

1. Using an upside-down drinking glass or a large cutter, cut a hole in centre of each bread slice. Save round cut-outs.
2. Melt 1 Tbsp (15 ml) butter in [Epicure's Eclipse® Coated Professional Frying Pan](#) over medium heat. Place 2 punctured bread slices and their cut-outs in pan. Fry for 2-3 minutes, until bottoms are golden. Flip over bread slices and cut-outs.
3. Crack 1 egg into each hole. Sprinkle with half of Epicure's Lemon Dilly Dip Mix to cover both eggs and bread. Cook until eggs are to taste.
4. Place on plates and keep warm in a low-temperature oven. Repeat steps 2 and 3 with remaining bread slices and cut-outs.

Per serving: Calories 200, Fat 12 g (Saturated 6 g, Trans 0 g), Cholesterol 260 mg, Sodium 250 mg, Carbohydrate 12 g (Fibre 2 g, Sugars 2 g), Protein 11 g



Cost per serving: \$0.61



Cost per serving: \$1.79

Broccoli Soufflé Casserole

Don't let the word "soufflé" daunt you! Your family will love this easy, cheater version.

MAKES 4 SERVINGS

PREP TIME: 10 MINUTES

COOK TIME: 40 MINUTES

4 cups (1 L) chopped broccoli florets

¼ cup (60 ml) butter

1 Tbsp (15 ml) [Epicure's Cheese, Chives & Bacon Dip Mix](#) or [Epicure's Herb & Garlic Dip Mix](#)

3 Tbsp (45 ml) all-purpose flour

½ cup (125 ml) water

3 eggs, lightly beaten

2 cups (500 ml) grated low-fat cheddar cheese

1. Preheat oven to 350° F (180° C). Lightly butter a soufflé dish. Steam broccoli until tender, then turn into dish.
2. Melt butter in [Epicure's Eclipse® Coated Professional Frying Pan](#) over medium heat. Stir in Epicure's Cheese, Chives & Bacon Dip Mix and flour until evenly mixed.
3. Gradually stir in water, a little at a time, stirring well between additions, until mixture is thick. Remove from heat and stir in eggs, then cheddar. Spoon over broccoli.
4. Bake for 40–45 minutes, until puffy and eggs are set when dish is jiggled.

Per serving: Calories 310 g, Fat 20 g (Saturated 11 g, Trans 0 g), Cholesterol 225 mg, Sodium 540 mg, Carbohydrate 11 g (Fibre 2 g, Sugars 23 g), Protein 23 g

Chef Secret Peel broccoli stems, then chop into rounds. Less waste and they taste great!

Cost per serving: \$1.81

Epicure's Extraordinary Cheese-stuffed French Toast

Do steps 1 and 2 the night before. Then simply bake the next day for a no-fuss brunch.

MAKES 6 SERVINGS

PREP TIME: 20 MINUTES

COOK TIME 16–20 MINUTES

1 large baguette

½ recipe prepared [Epicure's Extraordinary Cheese Dip](#)

3 eggs

1 cup (250 ml) milk

Optional – 1 tsp (5 ml) [Epicure's Lemon Dilly Dip Mix](#)

3 Tbsp (45 ml) butter, melted and divided

½ cup (125 ml) prepared [Epicure's Poco Picante Salsa](#)

1. Slice baguette into 1 ½" (3.5 cm) thick rounds. Using a serrated knife, slice each round again three-quarters of the way through, making a bread 'clam.' Add about 1 Tbsp (15 ml) Epicure's Extraordinary Cheese Dip and gently press to close. Arrange tightly in a 9" x 13" (23 cm x 33 cm) baking dish.
2. In a bowl, whisk eggs with milk and Epicure's Lemon Dilly Dip Mix. Pour over bread and gently turn to coat. Cover and refrigerate overnight to soak up the egg mixture.
3. Preheat oven to 450° F (230° C).
4. Brush [Epicure's Parchment Paper-lined baking sheet](#) with half of the butter. Arrange pieces so they don't touch and bake for 8 minutes. Remove from oven.
5. Brush tops with remaining butter, turn over and continue to bake for about 8 minutes, until deep golden. Place on plates and serve with prepared Epicure's Poco Picante Salsa.

Per serving: Calories 150, Fat 10 g (Saturated 5 g, Trans g), Cholesterol 8 mg, Sodium 230 mg, Carbohydrate 8 g (Fibre 1 g, Sugars 1 g), Protein 8 g



Shopping List

EPICURE'S COOKWARE

- Epicure's Eclipse® Coated Professional Frying Pan
- Epicure's Piano Wire Whisk
- Epicure's Baking Sheet
- Epicure's Parchment Paper
- Epicure's Silicone Basting Brush

EPICURE'S HERBS & SPICES

- Epicure's Lemon Dilly Dip Mix
- Epicure's Cheese, Chives & Bacon Dip Mix
- Epicure's Herb & Garlic Dip Mix
- Epicure's 3 Onion Dip Mix
- Epicure's Poco Picante Salsa Mix



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