



Mother's Day Brunch

Feature Menu

Save on a special meal just for Mom! The average cost of a family brunch is \$101.38 PLUS taxes and tip! With Epicure, you can dine on a delicious, nutritious meal at a fraction of the cost!

Try this homemade 4-course brunch for **ONLY \$4.12 per person!**

Nothing shows appreciation for Mom more than a homemade meal. Have the whole family decorate the table, select soothing music and do some food prep for a relaxing brunch on her special day.

Eat well, save money and cook with love — *it's easy with Epicure!*



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Fruit Tea Sangria

MAKE AHEAD!

A refreshing twist on a delicious drink. Alcohol free – ideal for kids and grown-ups alike!

MAKES 6 SERVINGS

- 4 cups (1 L) cranberry juice
- 2 cups (500 ml) apple juice
- 2 Tbsp (30 ml) VE Victorian Afternoon Tea
- 2 Tbsp (30 ml) VE Summer Berry Fruit Dip Mix
- 1 orange, washed and sliced into thin strips
- 6–8 strawberries, washed and sliced into thin strips
- 2 kiwis, peeled and cut into large pieces
- Ice — optional

1. Combine first 4 ingredients in a VE Multi-Purpose Pot with a VE Stainless Steel Piano Wire Whisk. Gently bring to a boil over medium heat and immediately remove. Cool to room temperature.
2. Place fruit in large drink pitcher. Strain liquid, pour into pitcher and refrigerate overnight. Add ice prior to serving, if desired.

Per serving: Calories 220, Fat 1 g (Saturated 0.1 g, Trans 0 g), Cholesterol 0 mg, Sodium 0 mg, Carbohydrate 55 g (Fibre 5 g, Sugars 44 g), Protein 2 g

Creative Cooking Instead of VE Summer Berry Fruit Dip Mix, try VE Tropical Fruit Dip Mix.

Preparation Tip Save on a healthy sweet – puree leftover sangria and freeze in a popsicle tray for a cool treat anytime!



Cost per serving \$1.54



Cost per serving \$0.39

Cherries & Berries Compote

MAKE AHEAD!

This recipe keeps for up to one month in the fridge.

YIELDS 2 CUPS

- 2 Tbsp (30 ml) VE Kyoto Cherry Rose Tea
- 2 cups (500 ml) boiling water
- 1 cup (250 ml) sugar
- 2 cups (500 ml) VE Cherries & Berries

1. Place VE Kyoto Cherry Rose Tea in a VE Multi-Purpose Pot. Add water and steep for 5 minutes.
2. Strain into a VE Eclipse® Coated Professional Frying Pan. Stir in sugar and bring to a simmer over medium heat for 7–8 minutes, or until syrup is slightly thickened.
3. Remove from heat and stir in VE Cherries & Berries. Allow to cool completely.
4. Place compote in an airtight jar and refrigerate. Serve cold or at room temperature.

Per serving: Calories 120, Fat 0 g (Saturated 0 g, Trans 0 g), Cholesterol 5 mg, Sodium 30 mg, Carbohydrate 30 g (Fibre 3 g, Sugars 26 g), Protein 0.3 g

Creative Cooking Instead of VE Kyoto Cherry Rose Tea, try VE Lemon Mango Herbal Tea.

Serving Suggestion Serve over Baked French Toast (see next recipe), pancakes, with yogurt or as a white cake topping.



Cost per serving \$1.39

Baked French Toast

MAKE AHEAD!

Now the whole family can enjoy breakfast together, thanks to Epicure's make-ahead French toast recipe!

MAKES 6 SERVINGS

- 1 Tbsp (15 ml) butter
- 1 loaf French bread, cut into 12 pieces
- 6 eggs
- ½ cup (125 ml) half-and-half cream
- 1 ½ cups (375 ml) milk
- 2 Tbsp (30 ml) **VE Maple Spice Fruit Dip Mix**
- 1 Tbsp (15 ml) **VE Vanilla Extract**
- ½ tsp (2.5 ml) **VE Cinnamon**
- ½ tsp (2.5 ml) **VE Nutmeg**
- VE Sea Salt**, to taste

1. Generously butter a 9" x 13" (23 x 30 cm) baking dish. Arrange bread slices in 2 rows, ensuring slices overlap.
2. Whisk remaining ingredients in a large mixing bowl with a **VE Stainless-Steel Piano Wire Whisk**. Pour over slices to evenly cover and surround. Cover and refrigerate dish overnight.
3. Preheat oven to 350° F (175° C) with rack in middle position. Bake for approximately 45 minutes, or until golden brown and puffy. Serve warm.

Per serving: Calories 280, Fat 10 g (Saturated 4.5 g, Trans 0.1 g), Cholesterol 225 mg, Sodium 450 mg, Carbohydrate 31 g (Fibre 1 g, Sugars 6 g), Protein 13 g

Creative Cooking *Instead of VE Cinnamon or VE Nutmeg, try VE Poudre Douce.*

Serving Suggestion *Serve with Cherries & Berries Compote (see previous recipe).*

Clove-scented Glazed Ham

MAKE AHEAD!

An attractive clove-scented ham is the perfect centerpiece for a special meal.

MAKES 6 SERVINGS

- 1 – 2 lb (900 g) cooked ham
- ½ tsp (2.5 ml) **VE Ground Cloves**, or to taste
- 3 Tbsp (45 ml) Dijon-style mustard
- 2 Tbsp (30 ml) brown sugar
- 2 Tbsp (30 ml) apple juice

1. Preheat oven to 325° F (160° C).
2. Score ham in a grid pattern with a **VE Chef™ Chef Knife** or **VE Chef™ Utility Knife**.
3. Bake ham uncovered for 1 ½ - 2 hours, or until **VE Instant-Read Pocket Thermometer** registers 140° F (55° C).
4. Whisk **VE Ground Cloves**, mustard, sugar and juice with a **VE Stainless Steel Piano Wire Whisk**. Baste ham 2–3 times during the last half-hour of cooking.
5. Remove ham from oven, loosely cover with foil and let stand for a minimum of 20 minutes before carving.

Per serving: Calories 270, Fat 11 g (Saturated 3.5 g, Trans 0 g), Cholesterol 90 mg, Sodium 3560 mg, Carbohydrate 6 g (Fibre 0 g, Sugars 5 g), Protein 36 g

Creative Cooking *Instead of or in addition to VE Ground Cloves, try VE Maple Spice Fruit Dip Mix or VE Apple Pie Spice.*



Cost per serving \$0.80

Shopping List

Cook with Mom in Mind – Cook with Epicure!

Make **Mother's Day Brunch** even easier and more affordable – contact your Epicure Consultant or visit Shop Online TODAY for versatile VE products!

VE COOKWARE

- VE Multi-Purpose Pot
- VE Stainless Steel Piano Wire Whisk
- VE Eclipse® Coated Professional Frying Pan
- VE Chef™ Chef Knife
- VE Chef™ Utility Knife
- VE Instant-Read Pocket Thermometer

VE HERBS & SPICES

- VE Victorian Afternoon Tea
- VE Summer Berry Fruit Dip Mix
- VE Kyoto Cherry Rose Tea
- VE Cherries & Berries
- VE Maple Spice Fruit Dip Mix
- VE Vanilla Extract
- VE Cinnamon
- VE Nutmeg
- VE Sea Salt
- VE Ground Cloves

CREATIVE COOKING SPICE SUBSTITUTIONS

- VE Tropical Fruit Dip Mix
- VE Lemon Mango Herbal Tea
- VE Poudre Douce
- VE Maple Spice Fruit Dip Mix
- VE Apple Pie Spice

Purchase these delicious VE products online, search for recipes, and so much more!

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