How Lovely Are Thy BRUNCHES

by Greta Rogers · photo by Ken Crane

Try these recipes for a cozy Christmastime meal!

Gingerbread Granola

Gather

- 3 cups rolled oats
- ¼ cup granulated sugar
- ½ teaspoon salt
- 2 tablespoons molasses
- 2 tablespoons olive oil
- ½ teaspoon ground ginger
- ½ teaspoon cinnamon
- ¼ teaspoon ground cloves
- 2 egg whites

Go

1. Preheat oven to 320°F.
2. Combine all ingredients in a large mixing bowl.
3. Grease baking sheet and gently press granola mixture onto it.
4. Bake 25 minutes total, stirring halfway through. Let cool completely. Then store in an airtight container.

Christmas Casserole

Gather

For the crust:

- 1 ½ cups flour
- ½ teaspoon salt
- ⅓ cup olive oil
- 3 tablespoons water

For the casserole:

- ½ yellow onion
- 1 green bell pepper
- 1 red bell pepper
- 10 strips cooked bacon
- 10 eggs
- ½ cup milk
- 2 cups shredded white cheddar cheese
- 1 teaspoon salt
- pepper to taste

Go

1. Preheat oven to 350°F.
2. Pour flour and salt in a mixing bowl. Add oil. Mix thoroughly until it looks and feels like sand.
3. Add water slowly until dough forms.
4. Press dough into greased 9-by-13-inch dish and bake for 10 minutes.
5. Once the crust is done, preheat the oven to 375°F.
6. Dice onion and peppers and set aside. Crumble bacon into bite-sized pieces.
7. Crack eggs into a large mixing bowl and beat together with the milk, cheese, salt, pepper, onions, peppers and bacon. Pour over the crust and bake for 30-40 minutes or until firm in the center.

Christmas Kabobs and Snowdrift Sauce

Gather

For the dipping sauce:

- 1 cup plain yogurt
- ½ cup cream cheese, softened
- 3 tablespoons sugar
- ½ teaspoon vanilla extract

For the kabobs:

- green grapes
- strawberries
- kiwi

Go

- Stir together dipping sauce ingredients and chill in the fridge.
- Wash all fruit and cut tops off strawberries. Peel kiwi and slice to 1/2-inch thick.
- Thread fruit pieces onto skewers, switching between red and green for a festive color combination.