

Bed and Breakfast

Instead of waiting in line for brunch, master a few winning morning dishes that will impress any houseguest—and keep you in the vicinity of your bedroom.

STACKED: This blueberry-pancake recipe comes from Jam in Chicago, which has won a serious following since it opened in July.



FOOD STYLING BY VICTORIA GRANOFF.

Blueberry Pancakes

The best pancakes don't necessarily look like anything special, but they taste like they've been pumped full of air—and your fork just glides right through them. The ones on Jeffrey Mauro's quirky breakfast menu at Jam in Chicago have that sought-after fluffiness, but one component puts them over the top: They're finished with a chilled lemon crème fraîche, the ideal foil for all that warm, syrupy sweetness.

ADAPTED FROM JAM IN CHICAGO (937 N. DAMEN AVE., 773-489-0302; JAMRESTAURANT.COM)

1 pint blueberries	3½ tsp baking powder
2 tbsp plus 2 tsp sugar	1 tsp coarse salt
4 oz crème fraîche	2¼ cups whole milk
Zest from 1 lemon	1 egg
2¼ cups all-purpose flour	Butter or nonstick spray, as needed

Heat the blueberries, 2 teaspoons of sugar, and 1 cup of water in a saucepan over medium heat. Bring the mixture to a boil and cook, stirring occasionally, until the liquid has reduced by half, about 30 minutes. Let it cool and set aside. (You can do this a day or two ahead.) In a small bowl, mix the crème fraîche with the zest and chill for at least 20 minutes. Meanwhile, combine the flour, the baking powder,

the salt, and the rest of the sugar in a large bowl. In another bowl, whisk together the milk, the egg, and half of the blueberry mixture. Gradually combine the wet mixture with the dry one, whisking until you have a pretty smooth batter (some lumps are fine). Warm a large heavy skillet or griddle over medium heat and coat it with butter or nonstick spray. Pour 2 to 3 tablespoons of batter onto the skillet for each pancake, working in batches. Add more butter or spray as needed. Cook each pancake until it's golden brown on the bottom, about 3 minutes. Flip it with a spatula and cook it until the other side is golden brown, about 2 minutes. Top the pancakes with the remaining blueberry mixture, maple syrup, and the lemon crème fraîche. Makes 10 to 12 pancakes.

French Toast

Taking a bite of the French toast from Brooklyn culinary kings Frank Castronovo and Frank Falcinelli is like experiencing an entirely new dish—one that might remind you of crème brûlée. The crispy, caramely crust formed by a generous dusting of powdered sugar puts the soggy, monotonous standard to shame.

ADAPTED FROM THE FRANKIES SPUNTINO KITCHEN COMPANION & COOKING MANUAL (ARTISAN, JUNE 2010, \$25)

2 eggs	crusty sourdough or peasant bread
½ cup heavy cream	4 tbsp unsalted butter, plus more as needed
½ tsp vanilla extract	8 tsp powdered sugar
1 tsp ground cinnamon	
4 1-inch-thick slices	

Whisk together the eggs, heavy cream, vanilla extract, and cinnamon. Working with one or two slices at a time, soak the bread in the batter for about 1 minute, turning once. Warm a large heavy skillet or griddle over medium-low heat and melt 2 tablespoons of butter. When the butter just begins to brown, after about 45 seconds, evenly dust one side of the bread with 1 teaspoon of powdered sugar (it helps to put the sugar in a small fine mesh strainer and tap the side lightly with your palm). Place the bread in the pan sugar-side down and cook until that side is golden, 2 to 3 minutes. Dust the top with 1 teaspoon of powdered sugar, flip, and cook another 2 to 3 minutes. Repeat with the remaining slices, adding more butter as necessary. (Keep the finished slices warm in a 250°F oven.) Serve with Grade B maple syrup. Serves two.

Herb Scrambled Eggs

Sure, you could cram a raggedy omelet with triple-cream cheese and exotic vegetables, but you'll look more legit if you whip up Alice Waters' cloudlike, herb-flecked scrambled eggs with an attitude that says, "No sweat, I do this every morning."

ADAPTED FROM IN THE GREEN KITCHEN (CLARKSON POTTER, APRIL 2010, \$28)



UPPER CRUST: The guys behind Brooklyn hot spot Frankies Spuntino deliver a recipe for a superior French toast.

GOOD EGGS: A veggie-filled frittata recipe from Portland chef John Gorham, of Toro Bravo and now Tasty & Sons.



(CONTINUED FROM PG 132) HERB SCRAMBLED EGGS

- 4 organic free-range eggs
- 1 tbsp chopped fresh chives, marjoram,
- chervil, or parsley (or a combination)
- 2 tbsp unsalted butter

▲ Frittata

Be serious: You're not going to make a quiche. This vegetarian frittata, from John Gorham's creative new brunch spot in Portland, Oregon, is a stellar substitute. The crunchy asparagus,

earthy mushrooms, and creamy eggs will have even the most finicky "skinny bitch" asking for seconds—just don't let her see the butter.

Crack the eggs into a bowl; season with salt, pepper, and most of the chopped herbs. Heat a small cast-iron skillet or nonstick pan over medium heat for a few minutes. When it's hot, add the butter. Beat the eggs lightly, and when the butter is foaming, pour the eggs into the pan. Let the eggs cook undisturbed until they begin to set around the edges, then stir gently and slowly with a wooden spoon. Remove from heat just before eggs are cooked to your liking; they will continue to cook in the time it takes to plate them. Top with the remaining herbs and serve immediately with buttered toast. Serves two.

ADAPTED FROM TASTY & SONS IN PORTLAND, OREGON (128 NE RUSSELL ST., 503-621-1400; TASTYNSONS.COM)

- 1 tbsp unsalted butter
- 1 tbsp olive oil
- 1 spring onion or torpedo onion, thinly sliced
- 8 fresh morel mushrooms, rinsed, drained, and thinly sliced
- 12 thin asparagus spears, cut into 2-inch pieces
- 6 large eggs
- 3 tbsp crème fraîche or sour cream
- 1 tsp lemon zest
- 1 tsp finely chopped chives

DAY DRINKING

The best ways to wash down your breakfast—and potentially get an A.M. party started

PAMPELMOUSSE

From Ryan Fitzgerald of Beretta, San Francisco
Combine 1 oz Beefeater gin, 1 oz freshly squeezed grapefruit juice, ½ oz freshly squeezed lemon juice, and ½ oz St-Germain elderflower liqueur in a shaker filled with ice. Shake vigorously and strain into a cocktail glass. Garnish with a basil leaf. (415-695-1199; berettasf.com)

PASSION THYME

(nonalcoholic)

From Ryan Magarian of Liquid Relations, Portland, Oregon
Combine the pulp of 2 passion fruits in a shaker with 4 sprigs of fresh thyme and muddle. Add 3 oz water, ¼ oz freshly squeezed lime juice, and 1 oz pineapple juice, 1 tsp sugar, and fill with ice. Shake thoroughly and strain into a cocktail glass. Garnish with a sprig of thyme. (liquidrelations.com)

ANTOINETTE

From David Nelson of Tavern Law, Seattle
Combine ¾ oz each of St-Germain elderflower liqueur, Strega, and freshly squeezed lemon juice in a shaker filled with ice. Shake with conviction, strain into a Champagne flute, and add enough Champagne to fill. Garnish with a lemon twist. (206-322-9734; tavernlaw.com)

BLOODY MOLE

From Chris Hannah of Arnaud's French 75 Bar, New Orleans
Muddle ¼ of an avocado with 1 tbsp dark ale in the bottom of a shaker. Add 4 oz good Bloody Mary mix (like Whiskey Willys), 1½ oz vodka, and ice to fill. Shake well and pour into a highball glass. Garnish with pickled green beans. (504-523-5433; arnauds.com)

Preheat oven to 450°F. Heat the butter and olive oil in a 9-inch oven-safe pan over medium-high heat until the butter begins to bubble. Add the onions and morels, season with salt and pepper, and cook, stirring frequently, for 3 minutes. Add the asparagus, season again, and cook until the onions are translucent and the asparagus is cooked through but still crisp, about 3 minutes more. In a medium bowl, whisk together the eggs, crème fraîche, and lemon zest with salt and pepper to taste until well combined. Add the egg mixture to the pan, move the pan to the oven, and bake until all of the egg has set except for the very center, about 5 minutes. Sprinkle with the chives and let the frittata rest until the egg has firmed up completely, about 5 minutes. Slice into six to eight pieces. Serves two. ■



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