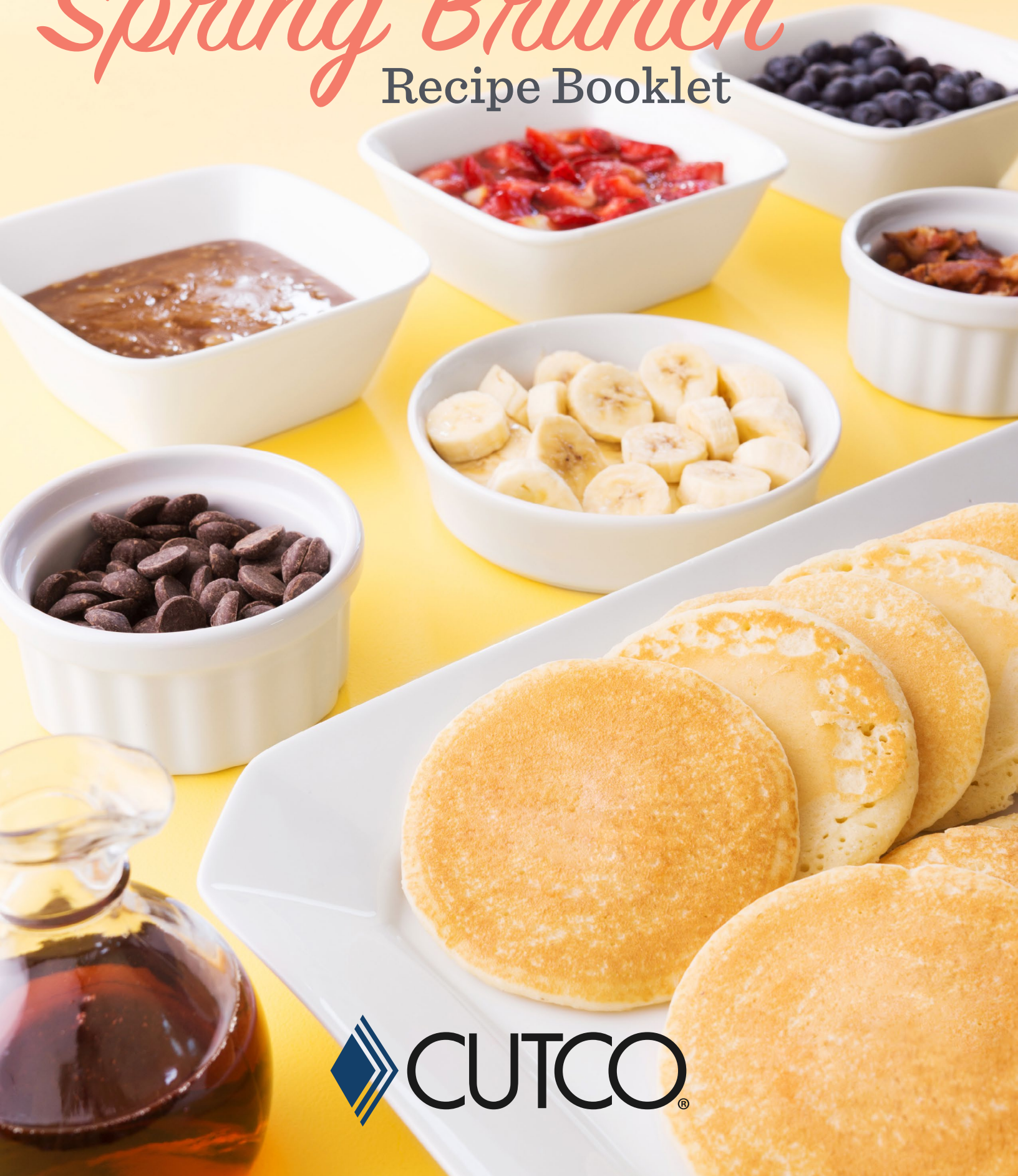


Cutco's 2016

Spring Brunch

Recipe Booklet



 **CUTCO**[®]

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Brunch offers the best of breakfast and lunch – and dinner, too, for that matter. It can be pretty much whatever you want it to be. Serving a variety of foods means there’s something for everyone!

With bridal showers, Mother’s Day and Easter all on the calendar it’s time to up your brunch game.



For more recipes and tips, visit our blog CutcoKitchen.com.

Feeling inspired? Share with us what you’re cooking this spring season! Follow us at [@CutcoCutlery](https://twitter.com/CutcoCutlery) and use the hashtag [#CutcoBrunch](https://twitter.com/CutcoBrunch)





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Bacon & Eggs in Potato Bowls

Breakfast is better when you can eat the bowl, too!

Ingredients

- 2 large potatoes (russet or sweet), already baked
- 1 tablespoon butter, divided
- 2 large eggs
- Salt and freshly ground pepper
- 2 strips of bacon, cooked and crumbled
- 2 tablespoons shredded Cheddar cheese or cheese of your choice
- 1 tablespoon fresh parsley, chopped

Directions

Preheat oven to 350°F.

Carefully cut off the top third of each potato, horizontally. Hollow out the middle of the potato with a spoon to make a "bowl," leaving the potato as thick or thin as you prefer.

Place ½ tablespoon of butter in the middle of each bowl. Gently break an egg into each bowl. Season with salt and pepper. Place on baking sheet and bake for 10-12 minutes. Remove from oven and top with bacon, cheese and parsley. Bake an additional 10-15 minutes or until the egg whites are set. Serve immediately.



Stainless Flatware

As elegant as they are functional, these serving pieces are for every occasion.

Fruit Salad with Vanilla Orange Syrup

Fruit salad is a brunch staple. Toss it all together with some simple syrup and you've got a fresh, colorful accompaniment for the table.

Ingredients

Syrup:

- 1 cup sugar
- 1 cup water
- 1 orange, zest and juice
- 1 vanilla bean or 1 teaspoon vanilla

Fruit:

- 4 pints of strawberries, hulled and cut in half
- 2 pints blueberries
- 2 cups green grapes, halved
- 2 cups red grapes, halved
- Fresh mint leaves (optional)

Directions

Place sugar, water, orange zest and juice, and vanilla in a small saucepan over medium heat. Stir to dissolve sugar. Bring to a boil, turn heat to low and simmer about 15 minutes to thicken. Allow to cool. If using a vanilla bean, remove and discard.

Put all fruit in a large bowl, pour syrup over the top and toss together. Chill until ready to serve. Garnish with mint leaves, if desired.



Trimmer

Easily slice or section oranges, slice tomatoes and trim fat from bacon.

Bacon Buttermilk Scones

Everything is better with bacon, including these buttermilk scones.

Ingredients

- 6 slices bacon, cut into small pieces
- 1/2 cup finely chopped green onions
- 1 egg, lightly beaten
- 1 cup buttermilk
- 3 cups all-purpose flour
- 1 tablespoon baking powder
- 1/4 teaspoon garlic powder
- 1/4 teaspoon crushed red pepper
- 1/2 cup butter, cut up
- 1 1/2 cups finely shredded Gruyère cheese (6 ounces)

Directions

Cook bacon in an extra large skillet over medium heat until crisp. Drain on paper towels, reserving 2 tablespoons drippings in the skillet. Add green onion to drippings. Cook and stir over medium heat until tender. Set aside.

Line a large baking sheet with parchment paper.

Mix egg and buttermilk together in a small bowl.

In a large bowl, stir together flour, baking powder, garlic powder and red pepper. Cut in butter until mixture resembles coarse crumbs. Stir in crumbled bacon, green onions and cheese. Make a well in the center of the flour mixture. Reserve 2 tablespoons of the buttermilk mixture; add remainder to flour mixture. Mix with a fork, just until moistened.

Turn dough out on a lightly floured surface and knead by folding and gently pressing it 10 to 12 times or until dough is nearly smooth. Roll dough until 1/2-inch thick. Cut dough using a 2 to 2 1/2-inch round biscuit cutter. Place rounds on baking sheet and brush with reserved buttermilk mixture. Bake 15 minutes or until golden. Remove scones to wire rack to cool.



Mix-Stir

Scramble, whisk, mix and stir eggs, orange juice, batters and sauces.

Chicken Chipotle Quiche

They say spicy is in! This hearty and flavorful quiche is a nice savory addition to your brunch.

Ingredients

Quiche Pastry Shell:

- 2 cups all-purpose flour
- 1 teaspoon salt
- 8 tablespoons cold unsalted butter, cut into small pieces
- 1 large egg
- ¼ cup cold water

Quiche Filling:

- 6 large eggs
- 2 cups plain fat-free Greek yogurt
- 1 cup 2% milk
- 1 teaspoon ground cumin
- 1 teaspoon chili powder
- ½ teaspoon ground chipotle pepper
- ½ teaspoon salt
- 2 cups chopped cooked chicken
- ¾ cup shredded Cheddar cheese
- ¾ cup shredded jalapeno cheese with red and green peppers

Directions

Quiche Pastry Shell:

Combine flour and salt in a food processor. Add butter; pulse until mixture resembles coarse crumbs. Whisk egg and water together in a small bowl; add to food processor. Pulse until dough just begins to stick together. Transfer to plastic wrap. Cover, shape into disk. Chill at least 30 minutes.

Transfer dough to a lightly floured surface. Roll into a 15-inch circle. Transfer to a 9 x 2½-inch springform pan. Gently press into pan and trim overhang to 1-inch. Press dough firmly against the outside of the ring. Use trimmings to fill any cracks. Freeze shell for 20 minutes.

Preheat oven to 400°F. Place springform pan on baking sheet. Line pastry shell with a double thickness of foil long enough to hang over the sides. Bake 20 minutes or until the edge of the pastry is lightly browned. Remove foil. Bake 10 to 15 minutes more or until lightly browned. Remove from oven. Cool on baking sheet on a wire rack.

Quiche Filling:

In a blender, combine eggs, Greek yogurt, milk, cumin, chili powder, ground chipotle and salt. Cover; blend until frothy.

Place chicken and cheese in pre-baked shell. Pour filling over. Bake 1 hour, 20 minutes to 1½ hours or until top is lightly browned and custard is just set in the center. Cool in pan 40 minutes. Cut pastry shell flush with the top of the pan using the Trimmer. Remove springform pan ring. Cut into wedges.



Slice n' Serve

A sharp serving tool for perfect pieces of quiche, cake and breakfast pizza.

Pancake Bar

Make pancakes fun! Set up a pancake bar with plenty of fixings and let your guests create their own masterpiece.

Strawberry Topping:

- 1 pint of fresh strawberries
- ½ cup white sugar
- A splash of vanilla
- Zest from half a lemon

Hull and cut the strawberries in half. Place in a large bowl; add sugar, vanilla and lemon zest. Stir and let stand at room temperature.

Vanilla Caramel Sauce:

- 1 cup brown sugar
- ½ cup heavy cream
- Pinch of salt
- 1 teaspoon vanilla

Place all ingredients in a small saucepan and heat over low-medium heat until thick; about 5 minutes.

Additional Toppings:

- Crumbled cooked bacon
- Sausage patties
- Blueberries
- Sliced bananas
- Chocolate chips
- Chopped walnuts or pecans
- Warm maple syrup
- Powdered sugar
- Yogurt (plain or flavored)
- Fruit jam



Strawberry Topping



Vanilla Caramel Sauce



Blueberries



Sliced Bananas



Chocolate Chips



Crumbled Bacon



Champagne Punch

Add a little punch to your brunch with this refreshing bowl.

Ingredients

- ½ gallon raspberry sherbet
- 7 (750 milliliter) bottles of champagne, chilled
- 1 (750 milliliter) bottle of sweet red wine, chilled
- 1 (2 liter) bottle of ginger ale, chilled

Directions

Place frozen sherbet in a large punch bowl and add champagne and wine. Stir gently. Pour in ginger ale and serve.

Beverage Bar

Variety is the name of the game for brunch, so a beverage bar is perfect for letting guests prepare their drinks how they like them.

For Hot Beverages:

- Have at least 2 brewers available.
- Brewers using coffee and tea pods offer the most options when it comes to strengths, flavors, decaffeinated and herbal varieties. Think hot chocolate pods, too.
- Add-ins: Flavored liqueurs (make sure they are clearly marked), flavored creamers, lemon, honey, milk, cream, sugar and whipped cream.
- Mugs for coffee, vintage tea cups and saucers.

Miscellaneous:

- Spoons or stir sticks
- Plates of truffles, mini cookies and doughnuts, spiced nuts, mints

For Cold Beverages:

- Glasses
- Ice
- Bottled water
- Individual bottles of a variety of juices
- These can be kept cold in a plastic tub filled with ice