



Apple Filled Pancakes

PANCAKE BATTER

8 portions/16 cakes

INGREDIENTS

- 1 1/2 cup flour
- 1/4 cup sugar
- 1 1/2 tsp baking powder
- 1 1/2 tsp baking soda
- 2 eggs
- 1 tsp vanilla
- 2 cups buttermilk
- vegetable spray
- 2 cups apple filling (from recipe below)
- 8 tblsp butter- whipped
- 1/4 cup powdered sugar



DIRECTIONS

1. In a mixing bowl, combine flour, sugar, baking powder and baking soda. Mix to incorporate. Add eggs, vanilla and buttermilk and mix to form batter. Batter can be made night before if needed.
2. Heat a nonstick skillet over low-medium heat. Spray skillet with vegetable spray to season pan.
3. Place 2 oz of pancake batter(1/4 cup) on skillet for each pancake. Cook pancake for 2-3 minutes or until golden brown.
4. Flip pancake and cook an additional 2-3 minutes until pancakes are golden brown.
5. Repeat the last two steps until all pancake batter is used up. Place 1 tblsp of apple filling in the center of each pancake and roll the pancake into a log. Place the ends of the pancake face down on the plate.
6. Place 2 filled pancakes per plate and put another tblsp of filling on the top of the pancakes.
7. Place whipped butter on top of filling and sprinkle plate with powdered sugar for garnish.

APPLE FILLING

INGREDIENTS

- 2 tblsp butter
- 6 apples- peeled & diced
- 1 1/2 tsp cinnamon
- 1/4 tsp ginger- ground
- 1/4 tsp nutmeg
- 1/4 cup apple brandy
- 1/3 cup sugar
- 1/2 cup brown sugar
- 1 tsp vanilla

DIRECTIONS

1. Heat a large sauté pan over medium heat.
2. Add butter and melt.
3. Add apples and sauté for 1-2 minutes, apples will start to soften.

4. Add cinnamon, ginger and nutmeg and stir for 20 seconds to bloom the flavor of the spices.
5. Add apple brandy and tilt pan on its side slowly to flambé the brandy. Allow the brandy to cook off. *Liquor will catch on fire if it hits flames, but will not be too big.*
6. Add sugar, brown sugar and vanilla to the apple mixture and allow to simmer for 5-10 minutes.
7. Cook apples until tender and liquid is almost gone.
8. Reserve apple mixture for pancakes when needed.
9. Serve apple mixture warm or reheat before using, apple filling can be made the day before if needed.

Banana French Toast

8 portions/16 pieces

INGREDIENTS

- 1 1/2 cups heavy cream
- 1/4 cup milk
- 1/2 cup powdered sugar
- 2 eggs
- 1 tsp vanilla
- 1 tsp cinnamon
- 1/8 tsp nutmeg
- 16 slices texas toast
- 4 bananas- sliced
- 1/4 cup powdered sugar
- brown sugar glaze (from recipe below)
- strawberries or other fruit for garnish



DIRECTIONS

1. In a large mixing bowl, add powdered sugar, cinnamon, nutmeg and salt and mix together. Add eggs to dry ingredients and mix. Add milk and heavy cream and whisk together until incorporated. Save until needed.
2. Whisk batter to mix spices before using. Batter will last up to 5 days, covered and stored in the refrigerator.
3. Heat a nonstick skillet on med heat. Spray skillet with vegetable spray. Dip texas toast in batter on both sides. Wipe off excess batter on side of bowl. Place battered bread on skillet, repeat with other bread until skillet is full.
4. Cook 2-3 minutes, or until bottom is golden brown. Flip french toast and cook on other side for an additional 2-3 minutes or until golden brown.
5. Serve with Bananas and Brown Sugar Glaze and a sprinkle of powdered sugar. Garnish with a fresh strawberry.

BANANA BROWN SUGAR GLAZE

8/ 2 ounce portions

INGREDIENTS

- 2 cup brown sugar
- 1/4 cup water
- 1 oz. banana liquor
- 1 tsp vanilla
- 1/2 stick butter
- 1 bananas- sliced

DIRECTIONS

1. Heat a medium sauce pan over med heat add water and brown sugar to sauce pan and heat to dissolve sugar.

2. Add vanilla and banana liquor and simmer for 3-4 minutes. *Liquor will catch on fire if it hits flame but will not be too big.*
3. Remove sugar from heat and let cool slightly.
4. Cut butter into small chunks and add to cooling sugar mixture.
5. Whisk butter into syrup mixture to incorporate. ****You must stir constantly or the butter will break.****
6. Add sliced bananas and let stand at room temp. Bananas will soften from the heat of the sugar.
7. Ladle glaze over french toast with fresh sliced bananas.
8. Garnish with powdered sugar.

Potato Pancakes with Dill Sauce

24 pancakes

INGREDIENTS

2 potatoes- russet, large
 2 eggs
 3 tblsp flour
 2 green onions- sliced
 1/2 tsp black pepper
 vegetable spray
 1 tsp parsley- chopped
 8 pieces bacon- cooked
 1- 1/2 lb smoked salmon
 1 cup dill cream sauce (from recipe below)
 dill sprigs for garnish



DIRECTIONS

1. Wash potatoes and shred using a box grater or other cheese grater. In a large mixing bowl combine potatoes, eggs, flour green onions, salt and pepper. Mix thoroughly to incorporate all the flour and eggs.
2. Heat pan or griddle to medium high heat. Spray with vegetable spray.
3. Place one small scoop of potato mixture, about 1 tblsp and cook 2-3 minutes or until golden. Flip potato pancake and cook an additional 2 minutes or until golden brown. Reserve potato pancakes until service.
4. Cook bacon separately until golden brown and crisp, drain grease from bacon and cut each piece into three equal lengths. Reserve bacon until plating.
5. Place three potato pancakes on a plate to form a triangle. Place one piece of bacon on top of each pancake. Place a piece of smoked salmon on top of bacon and potato pancake. Place a sprig of dill on each piece of smoked salmon. Drizzle dill cream sauce on plate and garnish. Serve immediately.

DILL CREAM SAUCE

INGREDIENTS

1 cup sour cream
 2 tblsp dill- fresh, chopped
 juice from 1/2 lemon
 1/2 tsp salt
 1/4 tsp pepper
 3 shots tabasco

DIRECTIONS

1. In a small mixing bowl, place all sour cream, chopped dill salt, pepper and tabasco.

2. Squeeze the juice from 1/2 a lemon into mixture. ****Be sure to remove all seeds from lemon so no one bites on a seed****
3. Whisk all ingredients together to incorporate.
4. Adjust seasoning with salt and pepper.
5. Allow sauce to sit for 1 hour in order to allow flavors to blend together.
6. Sauce can be made the day before.