

How to Make Breakfast at My House

Recipes and Tips for Mom

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How to Make Breakfast: Drink and Food Recipes

Keep reading to find out everything you need to know to make a wonderful breakfast at my house. On the following pages, you will find three fantastic food recipes and two delicious drink recipes.

Hi Mom,

In these recipes, you will find everything you need to know about making breakfast at my house. I have a very well-stocked kitchen, so several of these recipes have many ingredients. I believe you will be very happy with the final products. Don't worry, I have ham and bacon for you to enjoy! I've also included how to brew your favorite coffee, Guatemala Antigua from Starbucks. I hope you have a great breakfast!

Food Recipes

In the next three sections, you will find recipes for three breakfast foods: breakfast quiche, hashbrown casserole, and banana nut muffins.

A quick note before you start cooking:

You will find that all of my plates are in the cabinet to the left of the refrigerator; please help yourself to these when serving your food. Also, all of the silverware and cooking utensils are in the drawer directly to the right of the sink.

All of the necessary ingredients will be found in the refrigerator or in the pantry, located to the right of the refrigerator. The pantry also has any seasonings you may need, such as salt and pepper.

Breakfast Quiche

This recipe will take approximately 15 minutes to prepare and 55 minutes to cook. The final product is a cheesy, fluffy quiche to compliment any morning.

Ingredients:

- 2 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1 cup of half-and-half
- 3 eggs
- 2 slices of Swiss cheese
- 1 9-inch single crust pie
- 1/2 cup chopped fresh spinach
- 1/2 cup canned mushrooms
- 1 (4.5 ounce) can of ham, flaked
- 1/2 cup of shredded Cheddar cheese

Tools:

- 1 medium-sized bowl (located in the cabinets under the sink)
- 1 pre-made 9-inch pie crust (located in the refrigerator)
- 1 large whisk (located in the drawer to the right of the sink)

Directions:

1. Preheat the oven to 350 degrees Fahrenheit.
2. Crack the eggs into a medium-sized bowl.
3. Mix the flour, salt, and half-and-half with the eggs.
4. Place the Swiss cheese flat in the pie crust.
5. Arrange the spinach evenly on top of the Swiss cheese.
6. Cover the spinach with an even layer of mushrooms.

7. Pour the flour, egg, and half-and-half mixture over the mushrooms.
8. Top the pie with flaked ham and Cheddar cheese.
9. Place pie in the preheated oven.
10. Bake for 45 to 55 minutes, until the surface is golden brown.

This recipe makes 12 servings of quiche! Save whatever you don't eat by freezing it for me.

Figure 1:

The final product: a gorgeous breakfast quiche that is well worth the preparation time.



Hashbrown Casserole

This recipe will take approximately 30 minutes to prepare and 1 hour to cook. Before preparing this recipe, you should thaw out the frozen hashbrowns for approximately 1 hour. The final product will be a delicious, cheesy, filling hashbrown casserole.

Ingredients:

- 1 pound of bacon, cut into 1-inch pieces
- 1 medium onion, chopped (1/2 cup)
- 1 medium red bell pepper, chopped (3/4 cup)
- 1 8-ounce package of sliced fresh mushrooms
- 2 tablespoons Dijon mustard
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 3/4 cup milk
- 12 eggs
- 1 2-pound package of frozen hashbrowns, thawed
- 2 cups shredded of Cheddar cheese

Tools:

- 1 skillet (located in the cabinets under the sink)
- 1 13 by 9 inch pan (located in the cabinets under the sink)
- 1 small paper cup (located in the cabinet to the right of the refrigerator)
- 1 large whisk (located in the drawer to the right of the sink)
- Measuring tools (located in the cabinet to the right of the refrigerator)
- Cooking spray (located in the pantry)

Directions:

1. Preheat the oven to 325 degrees Fahrenheit.
2. Place the bacon in a 12-inch skillet.
3. Cook the bacon over medium heat until it is crisp.
4. Move the bacon from the skillet to a small bowl by using a slotted spoon.
5. Drain the skillet grease into a small paper cup.

Be sure to leave 1 tablespoon of the grease in the skillet. You should throw away the grease in the cup when it is no longer hot.
6. Add the onion, bell peppers, and mushrooms to the skillet.
7. Cook the mixture over medium heat for four minutes, stirring occasionally.
8. Stir in mustard, salt, and pepper.
9. Remove the mixture from heat and set it aside.
10. Beat milk and eggs together in a large bowl.
11. Spray a 13 by 9 inch pan with no-stick cooking spray.
12. Spread half of the hashbrowns evenly across the bottom of the dish.
13. Spread the onion mixture evenly on top of the hashbrowns.
14. Sprinkle 1 cup of Cheddar cheese over the onion mixture.
15. Spread the remaining hashbrowns over the cheese.
16. Pour the egg mixture evenly on top of the hashbrowns.
17. Place the pan in the preheated oven.
18. Bake for 50 to 60 minutes.
19. Remove the pan from the oven.
20. Sprinkle the rest of the Cheddar cheese and the bacon over the top of the casserole.
21. Bake the casserole for an additional 3-5 minutes.
22. Remove the casserole from the oven.

Be sure to let the casserole stand for 5 minutes before enjoying. Makes 12 servings of casserole! Save whatever you don't eat by freezing it for me.

Figure 2:

The final product: a hashbrown casserole topped with crunchy bacon that's perfect for any morning.



Banana Nut Muffins

This recipe will take approximately 7 minutes to prepare and 20 minutes to cook. The recipe produces 12 fluffy and deliciously nutty banana nut muffins.

Ingredients:

- 2 cups all-purpose flour
- 1 and 1/2 teaspoons baking soda
- 1/2 teaspoon salt
- 4 overripe bananas
- 1 cup brown sugar
- 3/4 cup (1 and 1/2 sticks) unsalted butter, melted and cooled
- 2 eggs
- 1 teaspoon pure vanilla extract
- 1/2 cup chopped pecans

Tools:

- 1 electronic mixer (found in the pantry)
- Measuring tools (found in the cabinet to the right of the refrigerator)
- 1 12-muffin pan (located in the cabinets under the sink)
- 1 rubber spatula (located in the drawer to the right of the sink)
- 1 fork (located in the drawer to the right of the sink)
- 1 small bowl (located in the cabinets under the sink)

Directions:

1. Preheat the oven to 375 degrees Fahrenheit.
2. Grease the 12-muffin pan using a light layer of butter.
3. Combine the flour, baking soda, and salt in a large bowl.

Set aside this mixture until step 8.

4. Mash 2 bananas in a small bowl.

Use a fork to mash the bananas and maintain texture.

5. Whip the remaining 2 bananas and brown sugar together for 3 minutes using an electronic mixer.
6. Add the melted butter, eggs, and vanilla to the banana/brown sugar mixture.
7. Beat together ingredients for two minutes.
8. Mix in the dry ingredients from step 1.
9. Stir in the nuts and mashed bananas using a rubber spatula.
10. Spoon the batter into the muffin tins until they are halfway full.
11. Bake in the preheated oven for 18 to 20 minutes.

Eat as many muffins as you want and leave the rest for me!

Figure 3: The final product: 12 tasty banana nut muffins.



Drink Recipes

In the next two sections, you will find recipes for two breakfast drinks: Guatemala Antigua coffee and a strawberry oatmeal smoothie.

The next two recipes will tell you how to make a delicious cup of coffee and how to make a delectable strawberry oatmeal smoothie. The ingredients for both can be found in the pantry and in the refrigerator. You will need the coffee maker and the blender, both of which are located on the kitchen countertop. Enjoy!

Guatemala Antigua Coffee

This coffee recipe will produce 4 cups of black coffee in approximately 10 minutes. If you would like any cream or sugar, you can find both in the refrigerator and pantry.

Ingredients:

- 8 tablespoons of ground Guatemala Antigua coffee
- 4 cups of water

Tools:

- 1 coffee maker (located on the countertop)
- Measuring tools (located in the cabinet to the right of the refrigerator)

Directions:

1. Open the lid of the coffee maker.
2. Pour 4 cups of water into the water tank of the coffee maker.
3. Place a coffee filter in the top of the coffee maker.
4. Scoop 8 tablespoons of ground coffee into the coffee filter.
5. Close the lid of the coffee maker.
6. Press the "on" switch on the front of the coffee maker.
7. Wait approximately 5 minutes for the coffee to finish brewing before serving.

Makes 4 delicious cups of coffee. (See the next page for the final product).

Figure 4: The final product: a fresh, steaming cup of Guatemala Antigua coffee.



Strawberry Oatmeal Smoothie

This recipe takes approximately 5 minutes to prepare and produces a large strawberry oatmeal smoothie.

Ingredients:

- 1 cup soy milk
- 1/2 cup rolled oats
- 1 banana, broken into chunks
- 14 frozen strawberries
- 1/2 teaspoon vanilla extract
- 1 and 1/2 teaspoons white sugar

Tools:

- 1 blender (found on the kitchen countertop)
- Measuring tools (found in the cabinet to the right of the refrigerator)

Directions:

1. Plug the blender into a kitchen outlet.
2. Combine soy milk, oats, banana, and strawberries in the blender.
3. Add vanilla extract and sugar to the mixture.
4. Press the "Smoothie" button on the blender.
5. Blend until smooth.

Enjoy your delicious smoothie! (See the next page for the final product).

Figure 5: The final product: one large, refreshing smoothie.



Recipe Sources

This page lists the links to every recipe and image that I gave you for making breakfast at my house. The coffee recipe was entirely created by my barista brain, which is why only an image link is listed on this page.

Quiche:

<http://allrecipes.com/Recipe/Ham-and-Cheese-Quiche/Detail.aspx?evt19=1>

<http://www.marilynmoll.com/wp-content/spinachMushroomQuiche.jpg>

<http://www.joyfulabode.com/wp-content/uploads/HLIC/39df5951434c6d32e2d17175682e90fb.jpg>

Casserole:

<http://www.bettycrocker.com/recipes/bacon-and-hash-brown-egg-bake/b7c8dac2-e62b-46ad-8610-174da80bf580>

http://4.bp.blogspot.com/_zKf9EX6zZrw/UMijMAM3ksI/AAAAAAAAA8Y/XH6moml1bx0/s1600/cold.JPG

Muffins:

<http://www.foodnetwork.com/recipes/tyler-florence/banana-nut-muffins-recipe.html?oc=linkback>

<http://www.simplyrecipes.com/wp-content/uploads/2007/01/banana-nut-muffins.jpg>

Smoothie:

<http://allrecipes.com/Recipe/Strawberry-Oatmeal-Breakfast-Smoothie/Detail.aspx?evt19=1>

<http://www.thekitchenpaper.com/wp-content/uploads/2013/04/strawberry-cream-oatmeal-smoothie.jpg>

Coffee image:

<http://www.salisburyarea.com/Portals/0/coffee-black.jpg>