



## River Recipes

All the ingredients found in these delicious recipes can be found at your local Weis Market – Where Freshness Matters.



### *Weekend Brunch*

Enjoy the morning after or a lazy weekend with your loved one....here are some very easy recipes to make while enjoying each other's company and more importantly- without spending too much time in the kitchen...

- \*Crepes
- \*Belgian Waffles
- \*Candied Chili-Maple Bacon
- \*Almond or Orange Scones with whipped cream, honey butter, and jam
- \*French Toast with Strawberry Marsala Sauce
- \*Fresh Fruit with essence of Almond
- \*Honey Butter

(Make Day Before=MDB)

### Crepes(MDB)

½ cup milk  
1 large egg  
½ cup flour  
2 TBSP melted butter  
1 TBSP confectioner's sugar (10x)

Blend and let stand for one hour or let sit in the fridge overnight.

2 oz of batter will make a nice standard crepe  
Omit sugar if you want a savory batter to fill with items other than dessert.

In a small skillet-spray with cooking spray and heat well. Pour enough batter into skillet to just coat the bottom-very thin pancake. Swirl the batter around the edges and wait until it bubbles just a tiny bit. With a thin rubber spatula-gently release the crepe from the pan and flip over to cook the other side. You do not need to brown them-cook them until they are pale and look done. Store them on a plate with parchment paper in between each crepe to prevent them from sticking. May be made a head of time and stored in the freezer or refrigerator. Fill with favorite fruit or yogurt and jam.

### Belgian Waffles

5 large eggs separated (whites from the yolks)  
¼ cup sugar  
1 cup milk  
½ tsp sea salt  
2 cups flour  
4 TBSP melted butter

Whip egg whites until firm and peaks form.  
Cream yolks and sugar until fluffy and a light lemony color.

Add milk and salt to egg mixture.  
Add flour and butter, then **fold** in egg whites gently.

Make your waffles and enjoy.

Toppings- Banana walnut, apple caramel, strawberry marsala.

### Almond Scones(MDB)

½ tsp salt  
¼ # frozen butter  
½ cup milk  
1 cup + 3 Tbsp Heavy cream  
9 Tbsp sugar  
1 ¼ Tbsp baking powder  
1 1/5 Tbsp Almonds  
3 ¾ cups flour  
4 tsp Almond flavoring

Sift all dry ingredients together.

Chop frozen butter and cut into dry ingredients.

Add wet ingredients and fold GENTLY together and make a round form on cutting board surface.

Pour some additional cream over the top to seal any seams together. Cut into wedges and bake at 400°F. Sprinkle course sugar over top if you would like and brush some melted butter if you want as well. Serve with fresh cream, butter and choice of jams.

### Orange Scones(MDB)

½ tsp salt  
¼ # frozen butter  
½ cup milk  
1 cup + 3 Tbsp Heavy cream  
9 Tbsp sugar  
1 Tbsp baking powder  
1 oz Orange juice  
3 ¾ cups flour  
3 ½ tsp Orange flavoring

Sift all dry ingredients together.

Chop frozen butter and cut into dry ingredients.

Add wet ingredients and fold GENTLY together and make a round form on cutting board surface.

Pour some additional cream over the top to seal any seams together. Cut into wedges and bake at 400°F. Sprinkle course sugar over top if you would like and brush some melted butter if you want as well. Serve with fresh cream, butter and choice of jams.

### **French Toast with Strawberry Marsala Sauce**

#### **French Toast**

Panatone, white bread, or your favorite bread of choice-sliced  
3 eggs-cracked and beaten  
¼ tsp vanilla extract  
¼ tsp orange extract  
½ cup of milk  
Grated Fresh Nutmeg  
½ tsp Cinnamon  
Orange zest

Mix all ingredients together except orange zest.. Dip bread in to coat well. In a heated and buttered skillet-cook battered bread until golden brown on both sides. Sprinkle with orange zest before serving.

#### **Strawberry Marsala Sauce(MDB)**

1 pint of strawberries-chopped or sliced  
1 tsp sugar  
1 cup of maple syrup  
¼ cup of sweet Marsala wine  
2 TBSP butter

Chop strawberries and place in a bowl. Sprinkle sugar over them and let them sit for a few minutes. They will create their own juices and create a sauce of their own.

In a small sauce pan, melt butter and marsala together. Stir in syrup until it heats through. Lastly, add strawberries and its juice to the syrup-butter-marsala mix. Heat until the strawberries area heated through.

Ladle over French toast and enjoy.

Whipped cream and extra butter are optional.

### **Fruit Salad with essence of Almond(MDB)**

Your favorite fruits in season

Strawberries  
Blueberries  
Orange segments  
Watermelon  
Pineapple  
Peaches  
Plums

2 cups of water  
1 cup of sugar  
½ tsp almond extract

In a medium saucepan, place water and sugar on low heat until all sugar is dissolved. Remove from heat and let cool. In the meantime, chop all fruit and place in a re-closable container. When sugar/water mix is cooled, mix in almond extract-then pour over fruit. Place fruit in your refrigerator until well chilled, about an hour.

Serve with mint in a martini glass.

#### **Honey Butter (MDB)**

1 stick of butter  
Bottle of honey

In a mixer or food processor, place softened butter and beat until smooth. Drizzle enough honey while mixing to suit your taste.

May be stored in a re-closable container in the refrigerator.

#### **Candied Chili-Maple Bacon(MDB)**

16 oz of sliced bacon  
Container of Smoky Chili Powder  
½ cup of maple syrup

Cook bacon on a cookie sheet in the oven at 350F until the edges just about curl up. Remove excess bacon grease by tilting pan over the sink or a can to discard.

Next, dip each slice n the maple syrup- and sprinkle with chili powder. Place back in oven and cook until a deep golden brown. Remove from oven and serve. Reheat if **(MDB)**