



THE FLEUR-DE-LYS MANSION
luxury inn at the park

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BAKED EGGS WITH BRIE CHEESE AND BLACK FOREST HAM

Category: Breakfast/Brunch

Yield: 1 Serving (easily multiplied)

2 heaping tablespoons chopped Black Forest Ham
1 ounce chopped Brie cheese
1 tablespoon chopped Italian parsley
2 XL eggs
1 tablespoon heavy cream
Salt and pepper

Butter the insides of a 4" ramekin. Put ham, cheese and parsley in bottom of ramekin. Carefully break eggs into ramekin. Top with cream, salt and pepper to taste. Place ramekin in a small baking dish, add hot water to half way up the side of the ramekin, and place in 350° oven and bake approximately 20 minutes.

BANANAS FOSTER FRENCH TOAST

2 XL eggs
1/2 cup heavy cream
1/2 teaspoon vanilla
French bread sliced on an angle, 1/2" thick

Beat eggs and mix in cream and vanilla. Soak bread slices in egg mixture and brown on medium- hot griddle. Serve topped with Bananas Foster syrup and a sprinkle of powdered sugar.

BANANAS FOSTER SYRUP

1/4 cup butter
2/3 cup packed brown sugar
2 tablespoons crème de banana liqueur
2 tablespoons spiced rum
1 teaspoon vanilla
Ground cinnamon
Bananas (at least 2 medium)

In large skillet, melt butter over medium heat. Stir in brown sugar and both liqueurs; cook and stir until sugar dissolves. Sprinkle with cinnamon and stir. Add bananas and cook until mixture is bubbly, stirring gently. Serve immediately over French toast or ice cream.