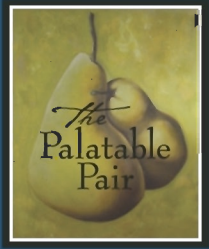


# The Palatable Pair



## Eggnog French Toast with Blueberry Bliss Compote

This recipe is perfect for Christmas Day breakfast since it can be completely assembled the night before and then baked in one batch in the oven.

### Ingredients

- 4 cups purchased eggnog
- 4 large eggs
- 1 teaspoon garam masala (Indian spice blend)
- 1 14.5-ounce French bread loaf halved horizontally, each half cut crosswise into 8 slices (do not use ends)
  
- 1 jar Palatable Pair Blueberry Bliss Compote
- 1/4 cup (1/2 stick) unsalted butter, melted, divided
- Powdered sugar

### Preparation

Whisk first 3 ingredients in large bowl to make custard. Place bread slices in single layer in two 13x9x2-inch glass baking dishes. Pour custard over bread, dividing equally. Cover dishes and refrigerate at least 6 hours or overnight.

Preheat oven to 450°F. Butter 2 large rimmed baking sheets with melted butter. Using spatula, transfer bread slices to prepared baking sheets. Brush bread with remaining melted butter. Bake 10 minutes. Turn over bread slices and bake until golden brown and crisp on the outside but soft on the inside, about 6 minutes longer. Place 2 French toast slices on each of 8 plates. Dust generously with powdered sugar; serve with Palatable Pair Blueberry Bliss Compote.

Makes 8 servings.

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