

Holiday Brunch

Wednesday, November 20, 2024

6:30pm CT

What to expect in your cooking class:

My classes are a place where curious home chefs and their families can learn new cooking skills and grow confidence in the kitchen. I want to help you become the hero of your mealtime. I will verbally guide you through every step - starting from prepping ingredients, cooking steps until your dishes are complete and plated. I will be cooking alongside you, sharing instructions, tips and tricks throughout class.

Your class is your time to ask me questions, ask for feedback, learn a little something and most importantly, have fun!

How to prepare for your class:

- For class, simply purchase your ingredients & gather your kitchen equipment from the following recipes. For a more relaxed class, prep your ingredients ahead of time (chopping, measuring). This is not required, however, as I will guide you through every step of preparation. Kitchen tools are **bolded** in each recipe.
- Shop for ingredients intuitively. If there are any ingredients featured in this recipe that aren't your favorite or not available in your local market, not to worry! Have the ingredients you enjoy or ingredients you were able to source available for class and let me know what you do have on hand for your dish. I will guide you through the preparation and cooking steps.
- Before your class starts, it's important that you have a solid internet connection, limited background noises and distractions, and are in a brightly-lit kitchen.
- I will want to see your work and cook stations as much as possible. Try to prop your device on a stack of cookbooks or use a tripod to give a good view to me.

Savory Sweet Potato Hash with Sausage and Kale

Ingredients:

2 medium sweet potatoes, **peeled**
and **diced** into small cubes
1 **tbsp** olive oil
1/2 lb sausage (pork, turkey, or plant-
based), crumbled
1/2 onion, finely chopped
1 bell pepper (any color), diced

2 **cups** kale, stems removed and
chopped
Salt and pepper, to taste
Fresh herbs like rosemary or thyme,
for garnish
Eggs, for frying on top

Directions:

Heat the olive oil in a **large skillet** over medium heat. Add the sweet potatoes and cook for 8-10 minutes, **stirring** occasionally, until they begin to soften.

Push the sweet potatoes to one side of the skillet and add the crumbled sausage. Cook until the sausage is browned, about 5-7 minutes. Stir in the onion and bell pepper, cooking for another 3-4 minutes until the onion softens. Stir in the kale and cook for 2-3 minutes until it wilts. Season with salt and pepper to taste.

For an extra touch, you can fry a few eggs in a **separate pan** and place them on top of the hash before serving. Garnish with fresh herbs if desired, and serve warm.

Maple Pecan Sticky Buns

Ingredients

Dough:

3/4 **cup** warm milk (about 110°F)
1/4 cup sugar
2 1/4 **tsp** active dry yeast
1/4 cup unsalted butter, melted
2 large eggs
3 1/2 cups all-purpose flour
1/2 tsp salt

Filling:

1/2 cup unsalted butter, **softened**
3/4 cup brown sugar
1 tbsp ground cinnamon

Maple-Pecan Topping:

1/2 cup unsalted butter
1/2 cup brown sugar
1/4 cup pure maple syrup
1 cup pecans, roughly **chopped**

Directions:

In a **bowl**, combine the warm milk, sugar, and yeast. Let sit for 5-10 minutes until foamy. Add melted butter and eggs, then mix in flour and salt until a dough forms. Knead on a floured surface for about 5 minutes until smooth and elastic. Place the dough in a greased bowl, cover, and let rise for 1 hour or until doubled in size.

In a **saucepan**, melt the butter with brown sugar and maple syrup, **stirring** until smooth. Pour this mixture into a greased **9x13-inch baking dish** and sprinkle pecans on top.

Preheat the oven to 350°F. On a floured surface, roll the dough into a 16x12-inch rectangle. **Spread** softened butter evenly across the dough, then sprinkle with brown sugar and cinnamon. Roll up tightly from the long side and cut into 12 equal slices.

Place the rolls cut-side down in the baking dish on top of the pecans. Cover and let rise for another 30 minutes.

Bake for 25-30 minutes or until golden brown and cooked through. Let the buns cool slightly, then invert the baking dish onto a serving platter so the sticky pecan topping is on top. Serve warm.

BONUS! Cranberry Orange Yogurt Parfaits

They're quick, festive, and can be prepped ahead, making them a perfect addition to the holiday brunch lineup. They are also bright, tart, and a creamy element to the table with minimal prep — a great balance to the more indulgent dishes on our brunch menu!

Ingredients:

2 cups Greek yogurt (plain or vanilla)
1/4 cup honey or maple syrup (optional, for sweetness)
1 cup cranberry sauce (use homemade or store-bought)
1/2 cup granola
1 orange, peeled and diced
Zest of 1 orange
Fresh mint leaves, for garnish (optional)

Directions:

In clear glasses or jars, layer as follows:

2 tablespoons yogurt
1 tablespoon cranberry sauce
1 tablespoon granola
A few pieces of diced orange

Repeat the layers once more or until the glass is filled, ending with a yogurt layer. Sprinkle a bit of orange zest on top, and add a small dollop of cranberry sauce. Garnish with fresh mint if desired.

Serve immediately for crunchier granola, or refrigerate for up to a few hours if you're prepping in advance.