

Bubby's

BRUNCH COOKBOOK

RECIPES
AND MENUS
FROM
NEW YORK'S
FAVORITE
COMFORT FOOD
RESTAURANT



RON SILVER *with* ROSEMARY BLACK

A L S O B Y R O N S I L V E R

B u b b y ' s H o m e m a d e P i e s
w i t h J e n B e r v i n



RECIPES AND MENUS
FROM NEW YORK'S FAVORITE
COMFORT FOOD RESTAURANT

RON SILVER
WITH ROSEMARY BLACK


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F O R

M E L I S S A

(w h i c h i s G r e e k f o r
“ b e e , ”

w h o m a k e s t h e h o n e y)

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(w h o i n s i s t s o n
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L U C

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p a n c a k e s)

A N D J U L I A N

(w h o i s p r e s e n t l y
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m i l k)



I N T R O D U C T I O N

M E N U S F O R S P E C I A L
O C C A S I O N S

H O W T O P L A N A N D P U L L
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T H E P E R F E C T B R U N C H

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S T A R T E R S A N D S I D E S

J U I C E S , C O C K T A I L S ,
A N D O T H E R L I B A T I O N S

T O P P I N G S A N D S A U C E S

A C K N O W L E D G M E N T S

I N D E X



INTRODUCTION

Brunch brings back wonderful memories for me. Before people went out to restaurants all the time, folks cooked at home. Our family—my sister, brother, our mother, and I—looked forward to weekend breakfasts together. There was no rush. There were no pressing deadlines, as opposed to weekday dinners when the topic was often homework, or chores, or whether or not things had gotten done, and if not, when they would get done. Brunch was almost bucolic.

For us, brunch was often about what was growing in our backyard in a suburb of Salt Lake City, Utah. We would go out and pick raspberries off the thorny bushes, or apricots, or apples, and Mom would whip up something from the things we brought her. No one thought of “seasonal” then. Brunch was what we had fresh in the yard. But we also had perennial favorites: During the holiday season, we had crispy potato pancakes—with homemade applesauce. And blintzes, which we understood were an enormous effort that required two days’ preparation, at the end of which our entire freezer was packed with aluminum foil packages labeled BLINTZES. We also had sourdough starter developing in the fridge, and many weekends Mom made spongy, tangy sourdough pancakes dripping with butter and maple syrup. As a special treat once every few years, we would go for brunch to a place up Millcreek Canyon called Log Haven, where men in tall white hats would make omelets and pancakes to order. And while I enjoyed watching the food get made, Mom’s brunch fare was always better.

Inspired by the cooking of my mother and grandmother, I have, as a chef, always been motivated to search out the best of American home cooking, and to serve that at Bubby’s. It has never been my aim to be fancy; let folks go to a fancier place for fancy food. My goal has been to create, with a few changes, home cooking the way I remember it from my childhood. It’s important to me that people have a place to go where they can relax and enjoy unfussy, plain-old good cooking. It’s also been important to me to encourage people to actually make these same delicious dishes at home.

I’d been cooking professionally and perfecting the art of brunch for years before Bubby’s Pie Company first opened its doors in 1990. Bubby’s—an old Yiddish word for “grandmother”—was named in honor of both my grandmothers, Miriam Silver and Pearl Stahl. I told each grandmother individually that Bubby’s was named for her. I know, sneaky...
...

The brunch comfort food offered at Bubby’s was in high demand right from the start, and brunch continues to be our most popular meal. People want a brunch that their mother might have prepared or that they might make for themselves, and Bubby’s menu bridges the gap between home cooking and food that was chef created.

Recommended in national magazines and travel and dining guides as the go-to place for brunch in New York City, Bubby’s is where celebrities and everyday folk from all over the country flock to eat. With only a hundred seats in Tribeca, Bubby’s still serves brunch to more than fourteen hundred people each weekend. And we serve about the same-size crowd in our DUMBO, Brooklyn, restaurant. Of course, many of these customers have asked for recipes and have wished that they could buy a copy of a book like this one. I always give my recipes to anyone who asks, and I always encourage people to cook at home because I believe eating together is one of the most important things that families and friends can do.

Bubby’s is a homelike haven for everyone who loves home cooking, which is why it has

evolved over the years from a tiny storefront into two bustling restaurants in New York City (and one opening in Yokohama, Japan!). On any given day, you'll find neighborhood regulars sitting elbow to elbow with artists, chefs, actors, politicians, and truck drivers. It is not uncommon to be reading the newspaper and look up to see some celebrity you are reading about sitting right in front of you. One of the customers who lived in our neighborhood was the late John F. Kennedy, Jr., and I often caught him reading about himself over my shoulder from my paper. Sometimes I even said, "Get your own paper, John! They're right over there."

Admittedly, I'm obsessive when it comes to food and to brunch in particular. I've drawn inspiration from assorted cookbooks—early American, Junior League, regional church group—as well as from memorable recipes from someone's grandmother or aunt. I've researched, read, traveled, and corresponded in order to seek out the best brunch recipes and techniques and to bring them all together in this book.

There aren't any concrete rules for what to serve for brunch. It's not a meal you have to prepare on a day-to-day basis. Brunch is by its very nature a relaxing repast that everyone looks forward to and likes to linger over.

Whether you are cooking for two or for twenty, whether it is served as a picnic in the yard on fine china at a linen-covered table, or at a casual, self-serve buffet, brunch is a meal where you can let your creative side shine and where you can do as much or as little as you want—and still end up with that warm, contented feeling that comes from spending time around good food, good friends, and family.

Brunch is a middle-of-the-day affair; it can replace breakfast or function as lunch just as easily as it can shine as the main meal of the entire day. Guests anticipate a good brunch by not having a skimpy or skipped breakfast and treating dinner almost as an afterthought.

Brunch is also a perfect meal for lovers or would-be lovers to make together. There's something romantic about preparing a feast on a weekend morning and then savoring it together while reading the Sunday paper. It's also the perfect meal for unattached twentysomethings just starting out on their own and entertaining friends: There's a lot less pressure connected with having a brunch than having a dinner party. It's a meal meant for fun.

Besides weekend days, many occasions arise where a brunch is appropriate: small gatherings such as engagement parties, postwedding breakfasts, holiday meals, family get-togethers—a bris or a christening—or even occasions as solemn as wakes or postfuneral receptions. In the book you'll find a chapter called [Menus for Special Occasions](#) that offers a range of themed menus for twenty-five occasions. There's also a chapter on [How to Plan and Pull Off the Perfect Brunch](#). Included here are step-by-step instructions and information on prep times for getting everything together for even the biggest brunches in an orderly way.

Just as flexible as the timing of a brunch is the menu for this meal. At Bubby's, we offer lots of choices, ranging from house-smoked salmon to eggs Benedict to a Croque Monsieur sandwich. Cheese grits, Swedish pancakes, and baskets of assorted homemade muffins and quick breads are among the myriad selections. Freshly squeezed fruit juices in many flavors, freshly brewed fair trade coffee, and spicy Bloody Marys give everyone plenty of beverage options.

Brunch at home, like brunch at Bubby's, can be as complex or as basic as you like. A simple omelet for two can be leisurely, understated, and romantic. A brunch for thirty to celebrate a christening or an engagement becomes a bountiful and even boisterous buffet at which the Bloody Marys are mixed by the gallon and fluffy pancakes disappear by the platterful.

Unlike a pressure-filled dinner party, brunch is more fun for everyone, host and guest alike. The rules for entertaining are waived at brunch. No one even has to wear shoes. If you and your guests love traditional brunch fare, this book offers more than two dozen omelet fillings to try, and you can round out the menu with some fresh fruit drinks (fresh squeezed cranberry mimosa, anyone?) and specialty coffee drinks. If you're hosting a group for whom carbs are a primary food group, [Blueberry Buttermilk Pancakes](#), [Crunchy French Toast Stuffed with Cream Cheese and Blackberry Jam](#), and [Pecan Waffles with Maple Butter](#) are just a few offerings.

Bubby's Brunch Cookbook is organized so that you've got choices that are easy to make. Eggs (the backbone of most brunches) get their own chapter because there are just so many ways to serve them. All the griddle options—pancakes, waffles, blintzes, crêpes, French toast—are in one chapter. Proteins (meat, bacon, sausages, smoked fish, and more) are grouped together, as are starters and sides. The idea is for you to mix and match whatever dishes you like best. That is the wondrous thing about brunch: Whatever you serve is what works for you and for your guests.

All across the country, people are returning to their kitchens in hopes of re-creating the simple, traditional foods that bring back nostalgic and happy memories of their childhood. For some, success could be as sweet as [Blueberry Scones](#) and [Raisin Challah French Toast](#) while for others, an ideal brunch consists of savory dishes—[Chopped Cobb Salad](#) and [Savory Bacon and Cheese Bread Pudding](#), for instance. All of these are Bubby's signature dishes which make brunch a truly special meal. We've noted our most requested signature dishes with this icon next to the recipe title throughout the book. I hope *Bubby's Brunch Cookbook* will be an invaluable resource for everyone interested in preparing great brunches. For beginning cooks and experts alike, my goal is to demystify this most rewarding of meals and to inspire you to take brunch to a whole new level.





**MENUS
FOR SPECIAL
OCCASIONS**

Besides being the perfect meal for every weekend of the year, brunch is also the perfect special-occasion repast. It can be served most anytime, day or night. Don't limit yourself to just between the hours of 10:00 a.m. and 2:00 p.m. Think midnight pancakes in bed for someone special or an early-morning feast on a sandy beach. A lazy, late-afternoon brunch with friends is a fine way to banish those Sunday, end-of-the-weekend blues.

Brunch is also great for special occasions of every ilk and every size gathering. Sometimes it's planned and sometimes it's not: for example, New Year's Day versus when someone suddenly passes away. Brunch works whenever you want it to. It's your call when to serve and what to cook, and whether to offer the meal in a casual setting (like in bed), an elegant venue (a formally set dining table with a silver buffet service), or somewhere in between.

Though you never need an excuse to host a brunch, there are innumerable special occasions that are especially appropriate for serving a satisfying and varied group of dishes. It can be a rather intimate meal, much more so than a lunch or a dinner, so you may want to plan a Valentine's Day or birthday brunch. Before we were married, making brunch for my wife certainly helped draw attention away from my substantial list of flaws and cheflike personality blemishes, and it continues to help them matter less as time goes by. Not to say that cooking buttermilk pancakes for her means I get away with anything, but it doesn't hurt.

Brunch feels right when served on a breezy morning at the lake, high noon at the park, or when it's gray all day long on winter's first official snow day, when everyone's huddled inside by a fire. As a way to show off the fall harvest or the spring offerings at the farmers' market, this meal is also ideal. It goes without saying that a brunch to highlight a particular food—oysters, for instance, or crabs, or some tasty seasonal treat, such as rhubarb after a long winter of potatoes and squash—is certainly one of the more unique and special ways to entertain.

Those intending to spend a day of relaxation outside with friends and family may find brunch a more inviting and leisurely option than lunch. Home cooks in possession of a basket of fresh produce from local farmstands or neighbors with extra-bountiful gardens may want to invite guests to hang out in the backyard for a healthy vegetarian brunch with fresh-grown produce as the centerpiece.

Many annual celebrations offer beautiful reasons to invite friends and family over for brunch. You may want to plan an intimate New Year's Day brunch for just a few close friends, or a lavish Easter brunch for a crowd, or a Christmas brunch to set the festive tone for the day's excitement.

Some brunches take on a more serious tone and can offer comfort and solace to those in need. Following a funeral or during the period of sitting shiva, a brunch can be a wonderful way to feed those in mourning, and it's a much more personal way for family to spend time with one another than at a restaurant. And there are plenty of ways to prepare sustaining, substantial dishes that can sit for hours without your having to fuss over them.

Families get together for reasons both happy and sad, and a reunion can be one of the happiest (or the most annoying, depending on how you look at it). For a memorable meal to mark this event, a brunch offers something for everyone. It works especially well with a variety of dishes—some last-minute and others made ahead of time. The same principles apply for a bar mitzvah or a first communion brunch, or a brunch to celebrate a baby christening or bris. These types of occasions can end up being more of a crowd than on

might choose if only because of the family nature of them and the obligation to invite twenty people for fear of offending one of them (everyone has a cousin Mel or aunt Esther, right?).

The following twenty-five menus are the perfect way to mark a variety of special occasions. You can double, triple, or even split any of the recipes in half to accommodate the size of your crowd. Look through the various menu choices and feel free to mix and match items. In the absence of hard-and-fast rules and fussy formality, brunch is what you want it to be and, as such, will be dictated by your budget, personal time constraints, and the size of your kitchen. If you live in a teensy city apartment with a teensier kitchen, you obviously will want to pass on hosting a large holiday brunch. But that mini kitchen is just intimate enough to whip up a midnight brunch for two or even six, or to make a takeout picnic to enjoy in a sunny park or an impressive Mother's Day brunch for the immediate family. Accommodate family and friends, and you've just cooked up the perfect meal.

MENUS

NEW YEAR'S DAY BRUNCH *(Ideal for serving 6 to 20)*

Welcome in the New Year with an eye-opening brunch that will appeal to everyone regardless of how they spent the previous evening. Coffee is a must, as are [Bloody Mary](#). Tradition has it that if you eat the southern-style black-eyed pea dish called Hoppin' John on New Year's Day, you'll have good luck all year long. This is a substantial brunch guaranteed to make guests feel better no matter what their post-New Year's Eve condition. Serve buffet style to allow guests to come and go as they please.

[Apple Streusel Coffee Cake](#)

[Sausage and Mushroom Casserole](#)

[Bagels and Smoked Salmon–Scallion Cream Cheese](#)

[Black-Eyed Peas and Andouille Sausage Hoppin' John](#)

[Blood oranges and pineapples](#)

[Pitchers of Bloody Mary](#)



VALENTINE'S DAY BRUNCH *(Ideal for serving 2)*

Why wait until dinnertime to tempt your sweetheart? Start the morning off with a romantic brunch for just the two of you, and you'll both be glowing for the rest of the day. Champagne and chocolate are front and center on this menu, which is make-ahead so you can devote your time to each other. A single beautiful rose in a bud vase makes a nice centerpiece, though it also looks nice on a tray if the two of you share this feast in bed. Have a box of your sweetheart's favorite chocolates on hand for dessert.

[Strawberry Muffins](#) with butter and jam

Raisin Challah French Toast with maple syrup

Pink Grapefruit and Champagne Cocktail

French-pressed coffee



PANCAKE LOVER'S BRUNCH *(Ideal for serving 6 to 10)*

If your guests think of brunch as an excuse to eat pancakes, why bother with protein? Set out several different kinds of pancakes and accompany them with an assortment of homemade syrups, butters, and preserves. One of the brunches most eagerly anticipated by kids of all ages, this one needs little else except maybe a generous platter of [maple-glazed slab bacon](#).

Potato Pancakes with Pear Sauce

Buckwheat Pancakes with apples and maple syrup

Blueberry/Blackberry/Raspberry Buttermilk Pancakes (each separate or mix the berries and make mixed berry pancakes)

Maple-Glazed Bacon

Chocolate Chip Silver Dollar Pancakes

Mulled Spiced Cider



OYSTER BREAKFAST: THE HANGTOWN FRY *(Ideal for serving 2 to 10)*

If you like the idea of a brunch that has an actual theme, why not transport your guests back to California during the gold rush, when this hearty meal was created? At the time, the man who requested it thought it was the most decadent breakfast imaginable. Even if your guests couldn't give a hang about history, it's difficult to go wrong with cornmeal-crusted fried oysters, paired with bacon and eggs. The Bubby's version of a Hangtown Fry also includes johnnycakes bursting with blueberries, and we glaze the bacon with maple syrup. This is a good brunch to plan on when you've got time to prepare the oysters to order, though some of the items can be made ahead of time.

Blueberry Johnnycakes

Scrambled Eggs

Cornmeal-Crusted Fried Oysters

Maple-Glazed Bacon



PICKLED AND SMOKED FISH BREAKFAST *(Ideal for serving 6 to 30)*

A bris is an important Jewish family occasion that calls for a traditional menu all the relatives will savor and appreciate. Arrange the pickled herrings in large bowls, garnish your homemade smoked salmon with lemon wedges and fresh dill sprigs, and pick up plenty of rye bread and assorted bagels to have on hand for the salmon and the smoked trout mousse.

Pickled herrings: in white sauce, in wine sauce, and matjes herring

Thinly sliced homemade [Smoked Salmon](#) with dill and lemon

[Smoked Trout and Scallion Mousse](#)

[Creamy Buttermilk New Potato Salad](#)

Dark rye toast, bagels, and cream cheese

[Blood Orange Mimosas](#)



NEW GIRLFRIEND/BOYFRIEND/FRIEND BRUNCH *(Ideal for serving 2)*

First (and second) impressions really do count, so when you're new at a relationship and maybe even a little nervous cooking for the two of you, make a delicious statement with this fresh and fabulous menu. Keep the preparation stress-free by making the blackberry compote and fruit salad ahead of time, and whip up the pancake batter in advance, too. The coffee ice cubes in the iced coffee definitely must be made the day before. All you need to do once the very special guest rings the bell is make the pancakes and sprinkle them with confectioners' sugar. It doesn't get any sweeter than this.

[German Skillet-Baked Pancakes](#) with lemon, confectioners' sugar, and [Blackberry Compote](#)

[Fruit Salad with Lemon–Poppy Dipping Sauce](#)

[Sweet Italian sausage links](#)

Brewed iced coffee with [coffee ice cubes](#)



HONEYMOON BREAKFAST *(Ideal for serving 2)*

You'll be cooking together for a lifetime, but the beautiful beginning of your marriage is an ideal time to start preparing and sharing really romantic brunches. The strategy behind the perfect honeymoon brunch is that it should be ready quickly, since you may have other things on your mind. This one doesn't take long at all to prepare—three-minute eggs really are ready in three minutes. If you make the crêpes the day before and keep them in the refrigerator, the vegetable and cheese crêpes take just a few minutes. To finish off, slice and get ready your fruit offerings while the crêpes are warming up, and have plenty of fresh coffee on hand. The

meal is best eaten in bed, with no interruptions.

Three-Minute Eggs on buttered sourdough toast

Crêpes with Zucchini, Spinach, and Onions

Sliced Melon and Raspberries with Port Syrup

Blood Orange Mimosas



MEMORIAL BRUNCH FOLLOWING A FUNERAL *(Ideal for serving 4 to 60)*

During difficult times, family and friends feel cherished when a carefully chosen buffet of homemade food is at the ready to nourish and to comfort. It's so much more personal than being at a noisy restaurant and it can help lift everyone's spirits as you all gather together. What's very nice about this meal is that it can be assembled well in advance and served when your guests are ready. It's an eclectic menu with a little something for everyone. Since none of the dishes are difficult to make, it's easy to pull this meal together during a stressful period.

Apple Streusel Coffee Cake

Savory Bacon and Cheese Bread Pudding

Assorted sandwiches

Creamy Buttermilk New Potato Salad

Fruit Salad with Lemon–Poppy Dipping Sauce

Assorted cookies



FRESH CRAB BREAKFAST *(Ideal for serving 4 to 10)*

An elegant brunch for a very special occasion, this is a beautiful menu to feature in springtime when asparagus is in season. It's delicious with crusty sourdough toast. Because all the components of the menu will hold for a little while, this works well as a buffet. Consider serving this outside on a patio, or poolside, or at a beach house. It's festive and yet sophisticated, just the right offerings for when you're having guests you need to impress.

Scrambled Eggs

Crispy Crab Cakes

Asparagus Potato Hash

Blood Orange Mimosas



EASTER BRUNCH *(Ideal for serving 10 to 20)*

Besides visits to church, Easter is also marked by egg hunts, parades to show off bonnets and other finery, and baskets filled with chocolate and jelly beans for the kids. Follow it all up with a lavish brunch that's not too trying on the cook. For a perfect feast, a smoked ham accompanied by a frittata filled with seasonal vegetables is easy and perfect for a large gathering. Both cream biscuits and silver dollar pancakes are popular with kids on sugar overload, and the rhubarb coffee cake, served with plenty of coffee, makes a not-too-sweet dessert for grown-ups. Take advantage of spring flowers by using them in table centerpiece and offer a guests a celebratory mimosa as they arrive.

Rhubarb Coffee Cake

Bubby's Variation on Mr. Beard's Cream Biscuits

Maple-Glazed Smoked Ham

Roasted Asparagus and Leek Frittata

Chocolate Chip Silver Dollar Pancakes



BIRTHDAY BRUNCH *(Ideal for serving 6 to 12)*

You can never have too many candles at a birthday bash, so why not start and finish the brunch by having the guest of honor blow out the candles twice? In between the muffins and the guest's favorite birthday cake is a power brunch: steak and eggs. The port syrup for the fruit can be made ahead of time, leaving you with plenty of time to lavish on the birthday girl or boy.

Blueberry Muffins

Gingered Sweet Potato Home Fries

Roasted New York Strip Steak and eggs

Sliced mixed melons with Port Syrup

Lemon-Poppy Seed Cake with candles



SPRINGTIME IN THE PARK BRUNCH *(Ideal for serving 2 to 6)*

That first unseasonably and unexpectedly warm day is always a cause for celebration, and what better way to put some spring into your step than with an alfresco brunch? Keep things simple with sandwiches and homemade granola with a berry topping. Pack sandwiches

loosely covered, in an insulated hamper and pack the topping separately from the granola so the granola stays nice and crunchy. Thermoses come in handy for drinks, and don't forget Frisbee!

Creamy Buttermilk New Potato Salad

Cucumber and tomato salad

Open-Face Grilled Chicken, Maytag Blue Cheese, and Toasted Pecan Sandwiches

Fruity Clafouti



CINCO DE MAYO BRUNCH *(Ideal for serving 4 to 10)*

Brunches with a theme are always fun, and this is no exception, because Mexican fare by nature is casual, flexible, and universally appealing. You can make the dishes ahead of time and serve them buffet-style. Even the sangría can be served in big pitchers, so your guests can help themselves. To create a festive mood, put on some mariachi music and get out your most colorful serving dishes.

Huevos Rancheros

Chorizo sausages

Home Fries with Peppers

Watermelon Lemonade (*Jugo de Sandía*)

Sangría



FIRST COMMUNION BRUNCH *(Ideal for serving 6 to 20)*

Once Mass is over and everyone changes out of their church clothes, it's time for a family-centered celebration guaranteed to please guests ages three to ninety-three. Arrange this feast on a table spread with a white cloth and let guests help themselves. Cut the zucchini bread and coffee cake into small squares and arrange them in napkin-lined baskets. Pour the beverage into pretty glass pitchers and let everyone help him- or herself while waiting for the salads and omelets to be ready.

Zucchini Bread with Zucchini Flowers

Roasted Pear and Goat Cheese Omelets

Crab Salad

Creamy sliced Brie with sourdough baguette toast

Apple Streusel Coffee Cake



EARLY-SUMMER FARMERS' MARKET BRUNCH *(Ideal for serving 6 to 20)*

How to structure a brunch that celebrates the bounty of the farmers' market will depend upon the season. In this case, the flavors to be showcased are at their best in early June. Wait to plan your menu until after you've strolled through the stalls, taking a look at what's fresh and beautiful and bursting with flavor. Figure that you'll want to serve one egg dish, a muffin or quick bread filled with fresh fruit or berries, and maybe an omelet or frittata featuring in-season vegetables. (Make the omelets ahead to serve at room temperature.) This menu works beautifully in a picnic or beach venue, so throw a red checked tablecloth and some sturdy flatware into an insulated cooler and head outside.

Strawberry Rhubarb Muffins

Ramp (or leek) and goat cheese scramble

Butter and Parsley Potatoes

Sourdough baguette toast with roasted spring garlic

Fresh strawberries

Pink Lemonade Cosmopolitans



GRADUATION BRUNCH *(Ideal for serving 6 to 20)*

You're justifiably proud of your little scholar, whether he or she is graduating from kindergarten or law school. If your buffet brunch is following on the heels of one of those marathon, many-hours-long ceremonies, everyone is sure to be famished, so plan to serve a filling meal of casual dishes that guests can eat sitting or standing up as soon as you get home. In order to mingle and enjoy everyone's company yourself, prepare the brunch ahead of time and just warm everything up at the last minute. Don't forget a special cake to honor your star student.

Blackberry Corn Muffins

Spinach and Brie Omelet

Roasted new potatoes with rosemary and sea salt

Mixed Greens with Shallot Vinaigrette

Chocolate and Sautéed Banana Crêpes

Fruit Salad with Lemon-Poppy Dipping Sauce



MOTHER'S DAY BRUNCH *(Ideal for serving 4 to 12)*

The one day of the year that Mom vacates the kitchen is a fine occasion for you to show how much you love her by whipping up her favorite dishes. Since most moms like to pick a rather than to finish off, one heavy main course, offer a selection of small bites. Cut the fruit-filled coffee cake into small pieces so that it's nearly bite size, and make the delectable chocolate pancakes into silver dollar size. To tempt Mom out of bed with this meal, put fresh flowers and candles on the table and set the table with fine dishes. It's your once-a-year chance to spoil the woman who loved you first.

Rhubarb Coffee Cake

Chocolate Chip Silver Dollar Pancakes

Smoked Salmon and Goat Cheese Roses

Fruit Salad with Lemon–Poppy Dipping Sauce

Rose Hip and Mint Arnold Palmers



FATHER'S DAY BRUNCH *(Ideal for serving 4 to 12)*

This is a manly feast for a guy who may love commandeering the grill later on in the afternoon, but who wants to savor the first meal of the day with his family. The options here are meaty enough to please any dad, but they include lighter dishes for the rest of the family, too. Since the homemade corned beef takes some time to make from scratch (up to a week), be sure to plan far enough in advance. Dad will be impressed. This is a nice menu to serve outside at the picnic table or after Dad returns from an early-morning fishing trip, run, or round of golf on his special day.

Blueberry Muffins

Deviled Eggs

Homemade Corned Beef Hash

Asparagus with Orange Vinaigrette

Buttery thick-cut sourdough toast



POST-SLEEPOVER BRUNCH FOR TEENS *(Ideal for serving 4 to 10)*

The day after a sleepover party, expect big appetites and satisfy everyone with a super-easy brunch. (You may not be feeling too frisky yourself, depending upon at what time—)

whether—the kids fell asleep.) So do yourself a favor and have this menu prepped by making the waffle batter ahead, baking the muffins, and having the bacon all glazed and ready to pop into the oven. Here's one occasion where it's probably fine to let everyone watch TV during the meal.

Blackberry Corn Muffins

Eggs in the Hole (“One-Eyed Sailors”)

Blueberry Buttermilk Waffles with blackberry syrup (Black and Blue Waffles)

Maple-Glazed Bacon

Assorted fresh juices

Fresh Fruit Salad



VEGETARIAN BRUNCH *(Ideal for serving 2 to 12)*

If it sometimes seems as if half your friends are vegetarians, invite them all over for a meat-free feast that won't have anyone missing the bacon. Here's the chance to turn an abundant supply of fresh seasonal produce into a giant and colorful frittata. Most vegetarians love salads and, depending on the number of guests, you may want to serve two or three different kinds. Though salads must be tossed at the last minute, the greens can be washed and crisped ahead of time, and the dressings can be made and refrigerated up to three days in advance.

Cranberry-Pecan Scones with fresh fruit jam

Farmer's Frittata

Smothered Hash Browns with local Cheddar and onions

Green Goddess Salad

Local yogurt with fresh berry compote

Fruit Salad with Lemon–Poppy Dipping Sauce

Seven-grain toast



MIDNIGHT BRUNCH FOR TWO

It's amazing what an appetite you can work up in the wee hours. This menu, elegant but not fussy, is perfect for a couple. Serve it on a candlelit table, on the sofa, or even on the floor; switch on some soft music; and be prepared to sleep late the next day. With a feast like this, you won't feel the need for an early breakfast.

Tomato Eggs in the Hole

sample content of Bubby's Brunch Cookbook: Recipes and Menus from New York's Favorite Comfort Food Restaurant

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