



Preparation time: 20 minutes

Soaking time: 2 hours

Cooking time: 35 minutes

Ingredients for 10 Servings



- 1 pound oatmeal (I recommend rolled oats)
- 1/2 cup grape seed oil
- 1/2 cup honey
- 1/2 pound sliced almonds
- 1/2 pound dried fruit (blueberries, cherries, cranberries)
- Plain yogurt or milk for serving
- Fresh berries for serving (optional)

Useful Tip

The granola can be prepared ahead and stored for up to 3 weeks in an airtight container.

Homemade Granola

This is Rosa's recipe from the Inn of the Five Graces in Santa Fe.

1. Whisk the oil and honey in a large bowl. Add the oatmeal and mix thoroughly. You can mix by hand if necessary. You want the oatmeal to be fully coated. Let soak for 2 hours.
2. Preheat the oven to 350F.
3. Spread the oatmeal mixture on a baking sheet covered with parchment paper and bake for 25 minutes, stirring after 15 minutes. Set aside to cool.
4. Spread the almonds on another baking sheet covered with parchment paper and bake for 10 minutes, stirring after 5 minutes. Set aside to cool.
5. Once the cooked ingredients have cooled down, mix the oatmeal mixture with the almonds and dried fruit. Your granola is ready. You can store in an airtight container.
6. Enjoy with yogurt (1 tablespoon yogurt for 3 tablespoons granola) or milk, and fresh berries.



Preparation time: 10 minutes

Cooking time: 30 minutes with potatoes, or 20 minutes without

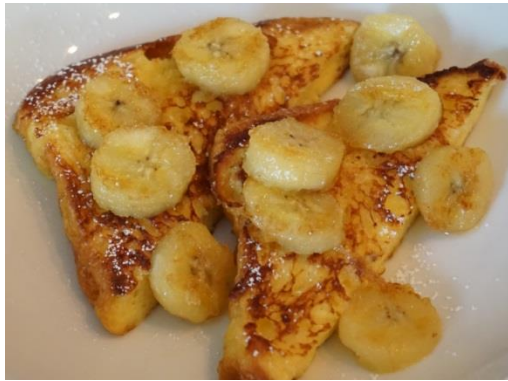
Ingredients for 4

- 2 potatoes, cubed (optional)
- 3 tablespoons olive oil
- 1/2 pound mushroom, coarsely chopped
- 1/2 red onion, chopped
- 1/2 jalapeno, thinly chopped
- Any vegetable of your choice, (bell peppers, tomatoes, etc. - optional)
- 2 green onions, thinly sliced
- 8 eggs
- 1/2 cup shredded cheddar cheese
- Salt and pepper

Tacoma Scrambles

We call them Tacoma Scrambles because we had them at the Old Milwaukee Café in Tacoma, WA. Everything is cooked to order with fresh ingredients. Highly recommended for hungry patrons...

1. Heat 2 tablespoons olive oil in a pan over medium heat, and sauté the potatoes until cooked through (if using), about 20 minutes. Set aside.
2. In the meantime, heat the remaining olive oil in another pan over medium heat, and sauté the mushroom for about 5 minutes. Add the red onions and jalapeno, and sauté for another 5 minutes. Incorporate the potatoes and green onion. Season with salt and pepper.
3. Beat the eggs in a bowl and add them to the pan. Stir gently for about 3 minutes, until the eggs are cooked to your liking. Stir in the cheese and cook until melted, about 1 minute. Adjust seasoning to taste and enjoy right away.



Preparation time: 10 minutes

Cooking time: 15 minutes

Ingredients for 4

- Four slices of Brioche (you can also use Challah bread)
- 2 eggs
- 1/2 cup milk
- 4 bananas, sliced
- 2 tablespoons butter
- 1 tablespoon sugar
- 2 tablespoons canola oil
- Confectioner sugar for sprinkling (optional)

Useful Tip

The best way to sprinkle confectioner sugar is using a sieve.

Banana French Toast

1. Beat the eggs in a shallow dish and whisk in the milk. Place the slices of Brioche in the mixture for a few seconds then flip them and let them soak.
2. In the meantime, heat the butter in a pan over medium heat, and sprinkle with sugar. Sauté the bananas for about 3 minutes on each side, until golden. Remove from the heat and set aside.
3. Heat the oil in a pan and cook the soaked Brioche for about 5 minutes on each side.
4. Top the Brioche with the bananas. You can sprinkle with confectioner sugar. Enjoy right away.