



FROM THE
KITCHEN OF

Chef John



FRENCH TOAST WITH BANANA BROWN SUGAR SYRUP

INGREDIENTS

8 Slices Brioche Bread, Challah Bread, or your choice of bread

3 ea. Eggs

1 Cup Milk

3 Tb. Sugar

1 tsp. Vanilla

Pinch Nutmeg

1 1/2 Cup Sliced Bananas

5 Tb. Brown Sugar

4 Tb. Butter

5 Tb. Orange Juice

2 Tb. Lemon Juice

Pinch Cinnamon

DIRECTIONS

FRENCH TOAST

Combine eggs, milk, sugar, vanilla, and nutmeg into a bowl and mix well until frothy. Heat skillet to medium heat and spray with pan spray. Dip bread on both sides in the egg mixture for a total of about 1 minute. Add dipped bread to skillet cooking and turning for about 3 to 4 minutes.

BANANA BROWN SUGAR SYRUP

In a sauté pan add brown sugar and butter, cook over medium heat until bubbly about 3 minutes. Combine bananas, lemon and orange juices to pan with cinnamon. Continue to cook while stirring for another couple of minutes. Hold warm for French Toast.