

The French Cookbook

275 Recipes

Table Of Contents

French Chocolate Coffee Cake	1
French Bread Rolls to Die For	2
French Vanilla Cream Puffs	3
French Pastry Pie Crust	4
Three Cheese-Stuffed French Toast	5
Totally Tangy Baked French Fries	6
Traditional Layered French Croissants	7
Buttery French Bread	8
Italian-French Toast	9
French Toast I	10
Pumpkin French Toast	11
Baked French Fries I	12
Family-Style French Toast	13
French Onion Soup VI	14
French Apple Bread Pudding	15
Sweet Potato French Toast	16
Deep Fried French Toast	17
Snow Day French Toast	18
Overnight French Toast	19
Real French Crepes	20
Banana Bread French Toast	21
Cinnamon and Sugar French Waffle Toast	22
Blueberry Stuffed French Toast	23
Sweet French Toast	24
French Leek Pie	25
French Onion Soup	26
Rich French Onion Soup	27
French Silk Chocolate Pie III	28
French Silk Frosting	29
Quickie French Onion Soup	30
Overnight French Toast II	31
French Silk Chocolate Pie I	32
Toffee Apple French Toast	33
Gorton (French-Canadian Pork Spread)	34
French Onion Soup VII	35

Table Of Contents

French Apple Cream Pie	36
Poppy Seed French Toast	37
French Toast Souffle	38
French Herb Bread	39
French Tourtiere	40
Shredded French Dip	41
Portuguese Bread French Toast	42
Jack's French Toast	43
Mascarpone Stuffed French Toast with Peaches	44
Fabulous French Loaves	45
French Onion Soup IX	46
French Toast Casserole	47
Southern Style French Onion Soup	48
Rich and Simple French Onion Soup	49
Feta and Slow-Roasted Tomato Salad with French Green Beans	50
Lance's French Onion Soup	51
French Baguettes	52
Pecan French Toast	53
French-Canadian Gorton Pork Spread	54
Basil-Buttered French Bread	55
French Toast Stars	56
Apres Ski French Toast	57
French Egg and Bacon Sandwich	58
French Beef Stew	59
Oven-Baked Caramel French Toast	60
Uncle Jesse's French Toast	61
Costas French Market Doughnuts (Beignets)	62
French Pork Stuffing	63
Ham and Provolone Stuffed French Toast	64
Tail Burner Firehouse French Fries	65
Easy French Dip Sandwiches	66
French Apple Tart (Tarte de Pommes a la Normande)	67
Crusty French Rolls	68
French Vanilla Slices (Mille-feuilles)	69
French Veal Chops	70

Table Of Contents

French Toast Waffles	71
French Buttercream Frosting	72
Chocolate French Toast	73
French Onion Soup Gratinee	74
Stuffed French Toast With Fresh Berry Topping	75
Apple-Cinnamon Baked French Toast	76
French Leek and Ham Shepherd's Pie	77
French Toast Casserole	78
French Breakfast Puffs	79
Homemade Crispy Seasoned French Fries	80
Freezer French Toast	81
Herb Spread for French Bread	82
Deluxe French Beef Stew	83
Baked French Toast	84
Campbell's Kitchen French Onion Burgers	85
Yuca French Fries	86
Eggnog French Toast	87
Crispy French Toast	88
Orange French Toast	89
French Onion Soup X	90
Ultimate French Toast	91
French Onion Casserole	92
Fabulous Frosted French Toast	93
French Fruitcake	94
Tarte a L'oignon (French Onion Pie)	95
Crusty French Bread	96
French Cafe Summer Salad	97
Spicy Chili French Fries	98
Beef-Stuffed French Bread	99
French Breakfast Muffins	100
Rosemary French Bread	101
Stuffed French Toast	102
Real French Onion Soup	103
Creamy Garlic French Dressing	104
French Spring Soup	105

Table Of Contents

French Toast Fingers	106
Creamy French-American Soup	107
French Toast Corners	108
Herbed French Bread	109
Praline French Toast	110
Quick French Vanilla Mousse	111
French Tartiflette	112
Baked French Toast	113
Thymey-Wimey French Toast	114
French Onion Soup II	115
Pork Chops and French Onion Rice	116
Lemon Cream Stuffed French Toast with Streusel Topper and Fresh	117
French Fruitcake	118
Cheese Frenchy Sandwiches	119
Blueberry French Toast Cobbler	120
Apple-Raisin French Toast Casserole	121
Easy French Toast	122
Vanilla Banana French Toast	123
Peach French Toast	124
Blueberry French Toast	125
French Cookies (Belgi Galettes)	126
Raspberry Cheesecake Stuffed French Toast	127
Panettone French Toast With Orange Mascarpone Sauce	128
French Onion Soup I	129
Overnight Caramel French Toast	130
French Dip Sandwiches	131
Stuffed French Toast II	132
SMUCKER'S® Stuffed French Toast	133
French Onion Soup VIII	134
Creme Brulee French Toast	135
French Salad with Russian Dressing	136
Cheddar French Toast with Dried Fruit Syrup	137
Skiers' French Toast	138
Eggnog French Toast	139
Caramelized French Toast	140

Table Of Contents

German French Toast	141
Easy Pina Colada French Toast	142
French Coconut Pie	143
Make Ahead French Toast	144
French Lace Cookies	145
French Dressing I	146
Kerry's French Toast	147
French Breakfast Puffs	148
French Apple Pie with Cream Cheese Topping	149
French Onion Soup With Browned Garlic	150
Baked Blueberry French Toast	151
French Crullers	152
Sausage French Bread Pizza	153
French Shrimp Salad	154
Easiest Slow Cooker French Dip	155
French Burgers	156
Fancy French Beans	157
French Country Bread	158
French Potato Salad	159
Onion French Bread	160
Grandma's French Dressing	161
Peanut Butter, Berry & Banana Stuffed French Toast	162
Raspberry French Silk Pie	163
Favorite French Dressing	164
French Apple Pie Icing	165
French Brioche	166
French Quarter Bread Pudding	167
French Onion Soup XI	168
Pumpkin Pie French Toast	169
French Onion Soup with Celeriac	170
Crispy French Toast	171
Sweet Honey French Bread	172
French Bread	173
Zippy French Bread	174
French Fry Casserole	175

Table Of Contents

French Toast and Spam Sandwiches	176
Banana Stuffed French Toast	177
Patriotic French Toast	178
French Butter Cakes (Madeleines)	179
Southern French Dressing	180
Warm French Onion Dip with Crusty Bread	181
Zesty French Dressing	182
French Chocolate Cake	183
French Market Soup in a Jar	184
Peanut Butter French Toast	185
Mini French Puffs	186
Easy Slow Cooker French Dip	187
Frenchie's Salad Dressing	188
Baked French Swirl Toast	189
Creamy French Dressing	190
Cilantro French Fries	191
French Tomato Soup	192
French Silk Chocolate Pie II	193
French Tourtiere	194
Chocolate French Toast	195
French Lace Cookies II	196
French Silk Chocolate Pie	197
Fast and Easy French Onion Dip	198
Caribbean Cruise Stuffed French Toast	199
Captain's Crunch French Toast	200
French Bean Salad	201
French Market Sandwiches	202
French Bread	203
Applesauce French Toast	204
French Onion Soup	205
Avocado and Cantaloupe Salad with Creamy French Dressing	206
French Onion Dip	207
French Onion Soup III	208
French Onion Dip From Scratch	209
Oven French Fries	210

Table Of Contents

French Cream Filling	211
Authentic French Meringues	212
French Toast Fingers with Fruit Dips	213
Overnight Apple Cinnamon French Toast	214
Reduced Fat French Toast	215
Fluffy French Toast	216
Wife Saver French Toast	217
Stuffed French Toast I	218
A Surprise-Inside French Toast	219
French Peas	220
Overnight French Toast I	221
French Crepes	222
Crunchy French Toast Sticks	223
Chuck's Molasses French Toast	224
French Peach Pie	225
French Onion Bread	226
French Onion Soup	227
Cheesy French Toast	228
Fall French Onion Soup	229
Almond French Toast	230
My Grandmother's French Dressing	231
French Toast II	232
Makeover Creamy French Dressing	233
Waffled French Toast	234
French Onion Soup IV	235
Hawaiian French Toast	236
Apple Raisin French Toast Strata	237
French Onion Pan Rolls	238
French Dressing II	239
French Green Bean Stuffing	240
French Short Pastry	241
French Toast Bake	242
Overnight Blueberry French Toast	243
Sausage-Stuffed French Loaf	244
French Onion Tomato Soup	245

Table Of Contents

Grandma's Peach French Toast	246
French Salad Dressing Mix	247
French Meat Pie	248
Country French Cheese	249
Cinnamon Raisin Stuffed French Toast	250
French Onion Soup V	251
Orange Pecan French Toast	252
Baked French Toast with Home Style Syrup	253
Baked French Fries II	254
French Stuffing	255
French Beef Stew	256
Aunt Betty's French Dressing	257
Sweet Pepper French Dressing	258
Haitian French Toast	259
Traditional French Canadian Tourtiere	260
Creamy French Dressing	261
Impossible French Apple Pie	262
Peanut Butter and Banana French Toast	263
Easy Blueberries And Cream French Toast Sandwich with Orange	264
French Ham Cheese and Egg Fondue Casserole	265
Pain de Campagne - Country French Bread	266
French Canadian Tourtiere	267
French Dip Sandwiches	268
Strawberry-Banana French Toast	269
Chicken French - Rochester, NY Style	270
Tourtiers (French Pork Pie)	271
French Fried Potatoes	272
French Salad Dressing	273
Fantastic French Toast	274
Karen's Baked Banana Stuffed French Toast	275

French Chocolate Coffee Cake

Ingredients

1 (.25 ounce) package active dry yeast
2/3 cup warm water (110 degrees F to 115 degrees F)
1/2 cup butter, softened
3/4 cup sugar
4 egg yolks
1/3 cup evaporated milk
1/2 teaspoon salt
3 3/4 cups all-purpose flour
FILLING:
3/4 cup semisweet chocolate chips
1/3 cup evaporated milk
2 tablespoons sugar
1/2 teaspoon ground cinnamon
TOPPING:
1/4 cup all-purpose flour
1/4 cup sugar
1 teaspoon ground cinnamon
1/4 cup cold butter
1/4 cup semisweet chocolate chips
1/4 cup chopped walnuts
confectioners' sugar

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the butter, sugar, egg yolks, milk and salt; mix well. Add 2 cups flour; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour.

For filling, combine the chocolate chips, milk and sugar in a saucepan; cook and stir over low heat until smooth. Stir in cinnamon; set aside. For topping, combine the flour, sugar and cinnamon in a bowl; cut in butter until crumbly. Stir in chocolate chips and nuts. Set aside.

Punch dough down. Turn onto a lightly floured surface; roll into an 18-in. x 10-in. rectangle. Spread with filling. Roll up jelly-roll style, starting with a long side; pinch seam to seal. Place in a well-greased 10-in. fluted tube pan, with seam facing inside of pan. Sprinkle with topping. Cover and let rise in a warm place until doubled, about 30 minutes.

Bake at 350 degrees F for 45-50 minutes or until golden brown. Let stand for 10 minutes before inverting onto a wire rack to cool. Sprinkle with confectioners; sugar if desired.

French Bread Rolls to Die For

Ingredients

1 1/2 cups warm water (110 degrees F/45 degrees C)
1 tablespoon active dry yeast
2 tablespoons white sugar
2 tablespoons vegetable oil
1 teaspoon salt
4 cups bread flour

Directions

In a large bowl, stir together warm water, yeast, and sugar. Let stand until creamy, about 10 minutes.

To the yeast mixture, add the oil, salt, and 2 cups flour. Stir in the remaining flour, 1/2 cup at a time, until the dough has pulled away from the sides of the bowl. Turn out onto a lightly floured surface, and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl, and turn to coat. Cover with a damp cloth, and let rise in a warm place until doubled in volume, about 1 hour.

Deflate the dough, and turn it out onto a lightly floured surface. Divide the dough into 16 equal pieces, and form into round balls. Place on lightly greased baking sheets at least 2 inches apart. Cover the rolls with a damp cloth, and let rise until doubled in volume, about 40 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Bake for 18 to 20 minutes in the preheated oven, or until golden brown.

French Vanilla Cream Puffs

Ingredients

1 cup water
1/2 cup butter (no substitutes)
1 cup all-purpose flour
1/4 teaspoon salt
4 eggs
FILLING:
1 1/2 cups cold milk
1 (3.4 ounce) package instant
French vanilla pudding mix
1 cup whipped topping
1 (12 ounce) package miniature
semisweet chocolate chips
confectioners' sugar

Directions

In a saucepan, bring water and butter to a boil. Add flour and salt all at once; stir until a smooth ball forms. Remove from the heat; let stand for 5 minutes. Add eggs, one at a time, beating well after each addition. Beat until mixture is smooth and shiny.

Drop by rounded teaspoonfuls 2 in. apart onto greased baking sheets. Bake at 400 degrees F for 20-25 minutes or until golden brown. Remove puffs to wire racks. Immediately cut a slit in each for steam to escape. Cool. Split puffs and remove soft dough.

For filling, in a mixing bowl, beat milk and pudding mix on low speed for 2 minutes. Refrigerate for 5 minutes. Fold in whipped topping and chips. Fill cream puffs just before serving; replace tops. Dust with confectioners' sugar.

French Pastry Pie Crust

Ingredients

3 cups all-purpose flour
1 1/2 teaspoons salt
3 tablespoons white sugar
1 cup shortening
1 egg
1 teaspoon distilled white vinegar
5 tablespoons water

Directions

In a large mixing bowl, combine flour, salt, and sugar. Mix well, then cut in shortening until mixture resembles coarse meal.

In a small bowl, combine egg, vinegar, and 4 tablespoons of water. Whisk together, then add gradually to flour mixture, stirring with a fork. Mix until dough forms a ball. Add one more tablespoon of water if necessary.

Allow dough to rest in refrigerator 10 minutes before rolling out.

Three Cheese-Stuffed French Toast

Ingredients

3/4 cup shredded mozzarella cheese
4 ounces cream cheese, softened
1 tablespoon ricotta cheese
3 tablespoons apricot jam
8 (2 inch thick) slices French bread

2 eggs, lightly beaten
1/2 cup milk
1 cup cornflakes cereal crumbs
2 tablespoons butter

2 cups apricot nectar
1/4 cup butter
2 tablespoons white sugar
2 teaspoons ground ginger
2 cups sliced fresh peaches
1/4 cup confectioners' sugar for dusting

Directions

The night before: Split each bread slice four fifths of the way through. Spread the two sides apart so that they look like butterfly wings. Use a fork hollow out a shallow pocket on the inside of each slice. Discard the crumbs; set bread aside

In a medium bowl, mix together the mozzarella, cream cheese and ricotta cheese. Stir in the apricot jam. Spoon 2 tablespoons of cheese mixture into each bread slice. Place slices in a 9x13 inch baking dish. Cover and chill 8 hours or overnight.

The next morning: Preheat oven to 400 degrees F (200 degrees C). Pour apricot nectar into a small saucepan and simmer over medium heat. Stir in sugar and cornstarch; cook until thickened.

Beat together eggs and milk. Dip bread slices into egg mixture and dredge in cornflakes crumbs. Melt 2 tablespoons butter in a large skillet over medium heat; cook bread 2 minutes on each side or until golden. Place in a lightly greased 9x13 inch baking dish. Bake at 400 degrees for 15 minutes.

In a medium frying pan or skillet, heat 1/4 cup butter, 2 tablespoons sugar and ginger over medium heat. Add peaches and cook for 3 minutes.

Arrange French toast slices on individual plates. Top each serving evenly with peach slices, sprinkle with powdered sugar. Serve with apricot syrup.

Totally Tangy Baked French Fries

Ingredients

4 russet potatoes, peeled and cut into 1/4 inch thick fries
3 tablespoons olive oil
2 tablespoons lime juice
2 cloves garlic, minced
1/2 teaspoon red pepper flakes
1/4 teaspoon cayenne pepper
1 teaspoon chili powder
2 tablespoons spicy brown mustard
1/2 teaspoon ground black pepper
1 teaspoon salt

Directions

Preheat the oven to 400 degrees F (200 degrees C).

In a large bowl, stir together the olive oil, lime juice, garlic, red pepper flakes, cayenne pepper, chili powder, mustard, and pepper. Add the potato slices, and stir until evenly coated. Arrange fries in a single layer on a large baking sheet.

Bake for 20 minutes in the preheated oven. Then, turn the fries over, and continue to bake for 10 to 15 more minutes, until crispy and browned. Season with salt, and serve.

Traditional Layered French Croissants

Ingredients

2 tablespoons all-purpose flour
1 1/2 cups unsalted butter, at room temperature

4 cups all-purpose flour, divided
1/2 teaspoon salt
3 tablespoons sugar
2 (.25 ounce) packages active dry yeast
1/4 cup lukewarm water
1 cup milk
1/2 cup heavy cream

1 egg
1 tablespoon water

Directions

Sprinkle 2 tablespoons of flour over the butter and mix it together with your hands in a mixing bowl or on a work surface. Transfer the butter to a length of foil or parchment paper and pat it into a 6 inch square. Fold up the foil to make a packet and refrigerate until chilled, about 2 hours.

Combine 2 cups of the flour with the salt and sugar in a mixing bowl. Dissolve the yeast in the lukewarm water (100 degrees F/38 degrees C) and set aside until frothy, about 10 minutes. Meanwhile, warm the milk and the heavy cream to lukewarm. Add the yeast, milk, and cream to the flour mixture and stir well. The dough will have a batter-like consistency.

Stir in the remaining 2 cups of flour 1/4 cup at a time to form a soft dough. It should no longer be sticky. Turn the dough onto a lightly floured work surface and knead until smooth, about 5 minutes. Place the dough in a mixing bowl and cover with plastic wrap. Refrigerate for 1 hour.

To begin the rolling and folding process, both the butter and the dough should be at a cool room temperature. [See Cook's Note.] Place the dough on a floured surface and roll it into a 10-inch square. Set the block of butter diagonally on the square dough. Bring each point of dough to the center of the butter square; the edges of the dough should overlap. Pinch the edges together to seal.

Starting from the center of the square and working outward, use a rolling pin to roll the dough out into a rectangle. The butter should be pliable enough to roll smoothly with the dough; if it's too soft and starts to ooze out the corners, wrap the dough in plastic and refrigerate before proceeding. Roll the dough into a long rectangle, approximately 8 by 18 inches. Fold the length of dough into thirds, like a business letter.

If the dough is still cool, you can continue with another fold. Otherwise, wrap it in plastic and refrigerate for 45 minutes to 1 hour. Remove the dough from the refrigerator and let it warm up for about 10 minutes before you begin rolling it out again.

Position the dough so that the open ends are at 12 and 6 o'clock. Roll the dough into a rectangle, working from the center of the dough and pressing outwards. Reposition the dough as necessary.

Buttery French Bread

Ingredients

1/2 cup butter or margarine,
softened
1/4 teaspoon paprika
1/4 teaspoon celery seed
1 loaf French bread, sliced

Directions

In a small bowl, combine butter, paprika and celery seed; spread between bread slices and over top. Wrap bread tightly in foil. Bake at 375 degrees F for 15 minutes. Open the foil and bake 5 minutes longer.

Italian-French Toast

Ingredients

6 eggs
1/2 cup milk
2 teaspoons dried parsley
12 slices white sandwich bread
6 ounces mozzarella cheese
1 cup vegetable oil for frying
1 clove garlic, crushed

Directions

In a medium-sized bowl, beat together eggs, milk, and parsley; set aside.

Slice the mozzarella into 12 rounds. Make 6 sandwiches with the bread and mozzarella, dip each sandwich in egg mixture.

In a large skillet, lightly saute garlic in oil, then remove and discard garlic. Fry dipped sandwiches in the oil. When the sandwiches are browned, cut them into quarters on the diagonal and serve warm.

French Toast I

Ingredients

6 thick slices bread
2 eggs
2/3 cup milk
1/4 teaspoon ground cinnamon
(optional)
1/4 teaspoon ground nutmeg
(optional)
1 teaspoon vanilla extract
(optional)
salt to taste

Directions

Beat together egg, milk, salt, desired spices and vanilla.

Heat a lightly oiled griddle or skillet over medium-high flame.

Dunk each slice of bread in egg mixture, soaking both sides. Place in pan, and cook on both sides until golden. Serve hot.

Pumpkin French Toast

Ingredients

4 eggs
1/4 cup canned pumpkin puree
1 teaspoon ground cinnamon
1 pinch ground nutmeg
8 slices whole wheat bread
2 teaspoons butter

Directions

Beat the eggs, pumpkin puree, cinnamon, and nutmeg together in a bowl. Dip the bread slices into the pumpkin mixture until coated on both sides.

Melt 1 teaspoon of butter in a large skillet over medium-high heat. Place 4 of the bread slices into the skillet and cook until browned on both sides, about 3 minutes per side. Repeat with the remaining bread and butter.

Baked French Fries I

Ingredients

1 large baking potato
1 tablespoon olive oil
1/2 teaspoon paprika
1/2 teaspoon garlic powder
1/2 teaspoon chili powder
1/2 teaspoon onion powder

Directions

Preheat oven to 450 degrees F (230 degrees C).

Cut potato into wedges. Mix olive oil, paprika, garlic powder, chili powder and onion powder together. Coat potatoes with oil/spice mixture and place on a baking sheet.

Bake for 45 minutes in preheated oven.

Family-Style French Toast

Ingredients

2/3 cup packed brown sugar
1/2 cup butter or margarine,
melted
2 teaspoons ground cinnamon
6 eggs, lightly beaten
1 3/4 cups milk
1 (1 pound) loaf French bread, cut
into 1 inch slices
confectioners' sugar

Directions

Combine brown sugar, butter and cinnamon; spread evenly in a greased 15-in. x 10-in. x 1-in. baking pan; set aside. Combine eggs and milk in a shallow dish; place bread in dish and soak for 5 minutes, turning once. Place bread over sugar mixture. Bake, uncovered, at 350 degrees F for 25-30 minutes or until golden brown. Serve brown sugar side up; dust with confectioners' sugar.

French Onion Soup VI

Ingredients

3 pounds racked beef ribs
5 red onions, sliced
2 (14 ounce) cans beef broth
2 teaspoons salt
1 ounce soy based liquid seasoning
salt and pepper to taste
6 slices French bread
2 tablespoons butter, melted
2 teaspoons garlic powder
2 teaspoons paprika
1/2 cup shredded mozzarella cheese

Directions

Place beef ribs in a large stock pot over medium heat. Brown on all sides. Cover with water and bring to a boil, then cover, reduce heat and simmer 1 hour.

Remove meat and bones to a cutting board to cool. Introduce onions, beef broth and salt to the rib water. Bring to a boil, then reduce heat and simmer 1 hour.

When the bones are cool enough to handle, remove the meat with a knife. Finely chop the meat and add to the soup.

After an hour of simmering, season the soup with the liquid seasoning and salt and pepper to taste. Simmer 30 minutes more.

Preheat oven broiler.

Cut French bread in slices that will fit in your serving bowls. Place slices on a baking sheet and brush with melted butter. Sprinkle with garlic powder and paprika. Place under preheated broiler until browned, 2 to 10 minutes.

Ladle soup into 6 ovenproof serving bowls. Lay one crouton over each serving. Top with mozzarella. Place bowls on a sturdy baking sheet and place under broiler to melt cheese, 1 minutes. Serve at once.

French Apple Bread Pudding

Ingredients

3 eggs
1 (14 ounce) can EAGLE BRAND®
Sweetened Condensed Milk
3 medium all-purpose apples,
pared, cored and finely chopped
1 3/4 cups hot water
1/4 cup butter or margarine,
melted
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
4 cups cubed French bread
1/2 cup raisins (optional)

Directions

Preheat oven to 350 degrees F. In large bowl, beat eggs; add sweetened condensed milk, apples, water, butter, cinnamon and vanilla. Stir in bread and raisins (optional), moistening completely. Turn into buttered 9-inch square baking pan.

Bake 50-55 minutes or until knife inserted near center comes out clean. Cool. Serve warm with ice cream if desired. Refrigerate leftovers.

Sweet Potato French Toast

Ingredients

1/4 cup mashed sweet potatoes
4 eggs
1/8 teaspoon ground cinnamon
1/8 teaspoon ground nutmeg
8 slices whole wheat bread

Directions

Whisk together the sweet potato, eggs, cinnamon, and nutmeg until smooth. Dip the bread into the egg mixture on both sides for several seconds until the bread is moist all the way through.

Heat a large, lightly-oiled skillet over medium heat. Cook the French toast in batches until golden brown on each side and no longer wet in the center, about 4 minutes per side.

Deep Fried French Toast

Ingredients

6 eggs
5 1/2 teaspoons white sugar
1/4 teaspoon salt
2 cups milk
1 cup all-purpose flour

2 quarts vegetable oil for frying
8 thick slices (1-inch thick) French bread

Directions

Beat the eggs, sugar, and salt together in a mixing bowl. Whisk in the milk, followed by the flour; whisk until smooth.

Heat oil in a deep-fryer or large saucepan to 375 degrees F (190 degrees C).

Soak the bread slices in the egg mixture until the egg has penetrated through to the center of the bread. Wipe off the excess egg. Cook in the deep-fryer several pieces at a time to avoid overcrowding. Cook until golden brown on both sides and no longer soggy in the center, about 4 minutes. Drain the French toast on a paper towel-lined plate before serving.

Snow Day French Toast

Ingredients

2 eggs
1/2 cup milk
1/4 teaspoon salt
1/2 teaspoon ground nutmeg
6 slices raisin bread
2 tablespoons butter
1 cup white sugar

Directions

Mix eggs, milk, salt, and nutmeg together with a fork, until the whole mixture is pale yellow. Pour this into a low, flat pan or a large, shallow dish.

If you are using English muffins, cut them in half so that you have six halves. Let the halves or the slices of bread soak on each side in the egg mixture. Spread a layer of granulated sugar on a plate, and dip both sides of the bread in sugar.

Heat a griddle or skillet over medium heat. Put about half a tablespoon of butter in the pan, and let it melt. Place two muffin halves or slices of bread in the pan. Cook for 2 to 3 minutes on each side. Wipe old butter out of pan, and repeat with remaining slices of bread.

Overnight French Toast

Ingredients

9 eggs
3 cups light cream
1/3 cup sugar
1 1/2 teaspoons rum flavored extract (optional)
1 1/2 teaspoons vanilla extract
1/2 teaspoon ground nutmeg
24 (3/4 inch thick) slices French bread
PRALINE SYRUP:
1 1/2 cups packed brown sugar
1/2 cup light corn syrup
1/2 cup water
1/2 cup chopped pecans, toasted
2 tablespoons butter or margarine

Directions

In a large bowl, lightly beat eggs. Mix in cream, sugar, rum extract if desired, vanilla and nutmeg. Place the bread in a single layer in two well-greased 15-in. x 10-in. x 1-in. baking pans. Pour the egg mixture over bread in each pan. Turn bread over to coat both sides. Cover and refrigerate overnight. Bake, uncovered, at 400 degrees F for 20-22 minutes or until golden.

Meanwhile, for syrup, bring brown sugar, corn syrup and water to a boil in a saucepan. Reduce heat and simmer for 3 minutes. Add pecans and butter; simmer 2 minutes longer. Serve with the French toast.

Real French Crepes

Ingredients

1 cup all-purpose flour
1 egg
2 cups milk

Directions

In a mixing bowl, combine flour, egg, and milk.

Heat a large skillet or crepe pan over a medium-high heat. Spray the pan with non-stick cooking spray. Pour about 1/3 cup of batter into the pan, lift the pan and turn it by rotating your wrist, spreading a PAPER THIN amount in the pan. Flip the crepe when it starts to bubble. When it is finished cooking, remove it and repeat this process with the remaining batter.

Banana Bread French Toast

Ingredients

3 eggs
3 tablespoons sweetened condensed milk
1 teaspoon vanilla extract
2 tablespoons butter
1 loaf banana bread
confectioners' sugar for dusting (optional)

Directions

In a shallow bowl, whisk together the eggs, sweetened condensed milk and vanilla with a fork. Set aside.

Melt butter in a large skillet over medium heat. Slice banana bread into 4 thick slices. Dip each slice into the egg mixture, then place in the hot pan. Cook on each side until golden brown. Dust with confectioners' sugar just before serving, if desired.

Cinnamon and Sugar French Waffle Toast

Ingredients

4 eggs, beaten
1 cup milk
2 teaspoons vanilla extract
2 tablespoons white sugar
1 teaspoon cinnamon
9 slices white bread

Directions

Preheat a waffle iron according to the manufacturer's instructions, and spray with cooking spray.

In a shallow bowl, whisk together the eggs, milk, vanilla extract, sugar, and cinnamon. Dip each piece of white bread into the egg mixture. Cook in the preheated waffle iron until golden brown, 1 to 2 minutes.

Blueberry Stuffed French Toast

Ingredients

16 slices firm white bread
1 (8 ounce) package Neufchatel cheese, softened
1 cup blueberries
3 cups milk
3 eggs
1/3 cup maple syrup
1 teaspoon vanilla extract
1/4 cup white sugar
1/4 teaspoon ground nutmeg
1/4 cup white sugar

2 tablespoons cornstarch
1 cup water
1 cup white sugar
1 tablespoon butter
1 cup blueberries

Directions

Grease a 9x13 inch baking dish with butter. Cut 10 slices of the bread into 3/4 inch cubes. Spread Neufchatel cheese over one side of the remaining 6 slices of bread. Arrange the bread, cheese side up, in the baking dish. Sprinkle with 1 cup of the blueberries, then top with the bread cubes.

Whisk together the milk, eggs, maple syrup, vanilla extract, and 1/4 cup of sugar in a bowl. Pour over the bread. Cover and refrigerate overnight.

Preheat an oven to 350 degrees F (175 degrees C).

Mix together the nutmeg and 1/4 cup of sugar in a small bowl. Sprinkle over bread mixture. Cover with foil and bake in the preheated oven until a knife inserted into the center comes out clean, 20 to 30 minutes. Cool in the pan for 5 minutes before serving.

To make compote: Heat cornstarch, water and remaining 1 cup of sugar over medium heat and bring to a simmer, cooking until thickened, about 3 minutes. Remove from heat and stir in butter and the remaining 1 cup of blueberries. Serve with the french toast.

Sweet French Toast

Ingredients

3 eggs
1/4 cup milk
2 1/2 tablespoons maple syrup
1 teaspoon vanilla extract
1 teaspoon ground cinnamon
1/3 cup cornflakes cereal,
crumbled
8 slices white bread
2 tablespoons confectioners'
sugar for dusting

Directions

In a medium bowl, beat together the eggs, milk, maple syrup, vanilla, and cinnamon. Take a small handful of cornflakes and crumble them into the mixture. Stir well.

Soak the bread slices in the mixture for about 2 to 3 minutes.

Heat a lightly oiled griddle or frying pan over medium high heat. Place the bread slices in the pan; brown on both sides. Sprinkle with confectioners' sugar; serve hot.

French Leek Pie

Ingredients

1 (9 inch) refrigerated pie crust
2 teaspoons butter
3 leeks, chopped
1 pinch salt and black pepper to taste
1 cup light cream
1 1/4 cups shredded Gruyere cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt butter in a large saucepan over medium-low heat. Stir in leeks; cook, stirring occasionally, for about 10 minutes, or until soft. Season with salt and pepper. Reduce heat to low. Stir in cream and cheese, and warm through. Pour mixture into pie shell

Bake in preheated oven for 30 minutes, or until custard is set and golden on top. Allow to sit 10 minutes before cutting pie into wedges.

French Onion Soup

Ingredients

1 tablespoon vegetable oil
3/4 pound onion, halved and thinly sliced*
1/4 teaspoon sugar
2 tablespoons all-purpose flour
3 1/2 cups Swanson® Beef Broth (regular, Lower Sodium or Certified Organic)
1/4 cup dry white wine or vermouth
4 slices French bread, toasted**
1/2 cup shredded Swiss cheese

Directions

Heat oil in saucepot. Add onions. Cover and cook over low heat 15 minutes. Uncover.

Add sugar and cook over medium heat 15 minutes or until onions are golden.

Add flour and cook and stir 1 minute. Add broth and wine. Heat to a boil. Cook over low heat 10 minutes.

Divide soup among 4 bowls. Top each with bread and cheese.

Rich French Onion Soup

Ingredients

6 large onions, chopped
1/2 cup butter or margarine
6 (10.5 ounce) cans condensed
beef broth, undiluted
1 1/2 teaspoons Worcestershire
sauce
3 bay leaves
10 slices French bread, toasted
Shredded Parmesan and
mozzarella cheeses

Directions

In a large skillet, saute onions in butter until crisp-tender.

Transfer to an ungreased 5-qt. slow cooker. Add the broth, Worcestershire sauce and bay leaves.

Cover and cook on low for 5-7 hours or until the onions are tender.

Discard bay leaves. Top each serving with French bread and cheeses.

French Silk Chocolate Pie III

Ingredients

2 cups butter
1 1/2 cups white sugar
4 (1 ounce) squares unsweetened
baking chocolate
2 teaspoons vanilla extract
4 eggs
1 (9 inch) pie shell, baked

Directions

In the top of a double boiler, heat chocolate, stirring occasionally, until chocolate is melted and smooth. Remove from heat and allow to cool to lukewarm.

In a large bowl, cream butter and sugar until pale yellow and very fluffy. Blend in the melted chocolate and vanilla. With an electric mixer on medium speed, beat in the eggs, one at a time, taking 5 minutes for each egg. Pour filling into baked pie shell. Refrigerate 4 hours before serving.

French Silk Frosting

Ingredients

2 2/3 cups confectioners' sugar
2/3 cup butter, softened
2 (1 ounce) squares unsweetened chocolate, melted
3/4 teaspoon vanilla extract
2 tablespoons milk

Directions

In a medium bowl, blend confectioners sugar, butter, melted chocolate and vanilla on low speed. Increase speed to high. Gradually add milk; beat until smooth and fluffy.

Quickie French Onion Soup

Ingredients

2 tablespoons minced garlic
1 onion, sliced into thin rings
1 1/2 tablespoons butter
3 (10.5 ounce) cans condensed chicken broth
2 (10.5 ounce) cans condensed beef broth
1 teaspoon ground black pepper
1 (1 ounce) package au jus gravy mix
2 cups croutons
8 slices Swiss cheese

Directions

In a small skillet over medium heat, cook garlic until just golden. Set aside.

In a skillet, cook sliced onions in butter, over medium low heat, until a caramel color is reached (any onion that is burned during this process should be discarded). Set aside.

Combine chicken and beef broth in a 2 quart saucepan. Add fried garlic, fresh ground pepper and sauteed onions. Bring the soup mixture to a boil and then simmer over low heat for 15 minutes. Stir in the packaged gravy mix and simmer for another 10 minutes.

Turn on oven broiler and divide soup evenly among 4 oven safe soup crocks. Place several croutons on the top of the soup followed by two slices of Swiss cheese on top of the croutons. Make sure that the cheese does not sink into the soup. Place soup crocks on a cookie sheet and place under the broiler. Broil until the cheese is golden brown and bubbling. Let cool slightly before serving.

Overnight French Toast II

Ingredients

2 tablespoons corn syrup
1/2 cup butter
1 cup packed brown sugar
1 (1 pound) loaf French bread,
sliced
5 eggs
1 1/2 cups milk
1 teaspoon vanilla extract
1/4 teaspoon salt

Directions

Combine the corn syrup , butter, and brown sugar in a small saucepan and simmer until the sugar has melted. Pour this mixture over the bottom of a greased 9x13 inch casserole dish.

Place the bread slices over the sugar-butter mixture in the dish. In a bowl, beat together the eggs, milk, vanilla, and salt; pour this mixture over the bread. Cover the dish and let it stand in the refrigerator overnight.

The next morning, preheat oven to 350 degrees F (175 degrees C).

Uncover the pan and bake for 45 minutes. Serve while hot or warm or the French toast will harden in the pan. It can be reheated.

French Silk Chocolate Pie I

Ingredients

1/2 cup butter, room temperature
3/4 cup white sugar
2 (1 ounce) squares unsweetened
baking chocolate, melted and
cooled
1 teaspoon vanilla extract
2 eggs
1 prepared 8 inch pastry shell,
baked and cooled

Directions

Cream butter in a mixing bowl. Gradually beat in the sugar with an electric mixer until light colored and well blended. Stir in the thoroughly cooled chocolate, and vanilla extract. Add the eggs, one at a time, beating 5 minutes on medium speed after each addition. Spoon the chocolate filling into a cooled, baked pie shell.

Refrigerate at least 2 hours before serving.

Toffee Apple French Toast

Ingredients

8 cups cubed French bread (1 inch cubes)
2 medium tart apples, peeled and chopped
1 (8 ounce) package cream cheese, softened
3/4 cup packed brown sugar
1/4 cup sugar
1 3/4 cups milk, divided
2 teaspoons vanilla extract, divided
1/2 cup English toffee bits or almond brickle chips
5 eggs

Directions

Place half of the bread cubes in a greased 13-in. x 9-in. x 2-in. baking dish; top with apples. In a mixing bowl, beat the cream cheese, sugars, 1/4 cup milk and 1 teaspoon vanilla until smooth; stir in toffee bits. Spread over apples. Top with remaining bread cubes. In another mixing bowl, beat the eggs and remaining milk and vanilla; pour over bread. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 35-45 minutes or until a knife inserted near the center comes out clean.

Gorton (French-Canadian Pork Spread)

Ingredients

2 pounds finely ground pork fat
2 pounds finely ground pork
2 onions, finely chopped
4 cups water
1 teaspoon ground cloves
3/4 teaspoon ground nutmeg
salt and black pepper to taste

Directions

Stir the pork fat, ground pork, onions, water, cloves, and nutmeg together in a large pot. Season to taste with salt and pepper. Bring to a boil over medium-high heat, then reduce heat to medium-low, and simmer until the pork is tender, at least 1 1/2 hours. Use a potato masher to mash the pork mixture every 15 minutes as it cooks.

The longer you simmer the gorton, the better the flavor will be. Add water as needed to keep the mixture from boiling dry. When you're ready to stop cooking, let the liquid reduce as much as possible without letting it burn. Refrigerate the gorton overnight. Remove and discard the fat layer, or stir it into the meat for a creamier spread.

French Onion Soup VII

Ingredients

1/4 cup butter
8 onions, sliced
1 quart vegetable broth
1 1/2 cups white wine
salt and pepper to taste
6 slices baguette
2 cups shredded mozzarella
cheese

Directions

Melt butter in a large pot over medium heat. Saute onions until deep brown, about 20 minutes. Stir in broth and wine, using a wooden spoon to scrape the bottom of the pot. Season with salt and pepper. Cook until heated through.

Preheat oven on broiler setting. Ladle soup into heatproof serving bowls. Top each bowl with a slice of bread, and sprinkle with cheese. Place under a hot broiler until cheese is melted and slightly browned.

French Apple Cream Pie

Ingredients

1 recipe pastry for a 9 inch double crust pie
1 (21 ounce) can apple pie filling
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1 teaspoon lemon zest
1 egg
1/3 cup white sugar
1 tablespoon lemon juice
3 ounces cream cheese
1/4 cup sour cream

Directions

Preheat oven to 425 degrees F (220 degrees C). Roll out pastry shell and allow to rest in refrigerator.

Line a 9 inch pie pan with one rolled out pastry crust. In a medium mixing bowl combine pie filling, cinnamon, nutmeg, and lemon rind. Stir until fully combined and spread into pastry lined pan.

In a small mixer bowl combine egg, sugar, lemon juice, cream cheese, and sour cream. Beat at medium speed until smooth. Spread cheese mixture over apple mixture, and place top crust over filling. Seal edges, cut some steam vents in top crust, and sprinkle top with sugar. Bake in preheated oven for 25 to 30 minutes, until golden brown. Cool completely before serving.

Poppy Seed French Toast

Ingredients

3 tablespoons poppy seeds
3 eggs
2 cups milk
1 teaspoon vanilla extract
1 pinch ground nutmeg
2 tablespoons white sugar
12 thick slices white bread
2 tablespoons butter

Directions

In a small mixing bowl whisk together the poppy seeds, eggs, milk, vanilla, nutmeg, and sugar.

Heat a griddle or large frying pan over medium heat. Melt 1 tablespoon of the butter in the frying pan.

Dip one slice of the bread into the egg batter, then quickly take it out. Continue dipping bread slices, stirring the batter frequently so all the poppy seeds don't sink to the bottom, and laying the bread on the frying pan until no more bread will fit.

Cook the slices for about 2 minutes per side, or until they are golden brown. Repeat with remaining bread. Serve hot.

French Toast Souffle

Ingredients

10 cups white bread cubes
1 (8 ounce) package lowfat cream cheese, softened
8 eggs
1 1/2 cups milk
2/3 cup half-and-half cream
1/2 cup maple syrup
1/2 teaspoon vanilla extract
2 tablespoons confectioners' sugar

Directions

Place bread cubes in a lightly greased 9x13 inch baking pan.

In a large bowl, beat cream cheese with an electric mixer at medium speed until smooth. Add eggs one at a time, mixing well after each addition. Stir in milk, half and half, maple syrup, and vanilla until mixture is smooth. Pour cream cheese mixture over the bread; cover, and refrigerate overnight.

The next morning, remove souffle from refrigerator, and let stand at room temperature for 30 minutes. Meanwhile, preheat oven to 375 degrees F (190 degrees C).

Bake, uncovered, for 30 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Sprinkle with confectioners' sugar, and serve warm.

French Herb Bread

Ingredients

1 tablespoon active dry yeast
2 tablespoons white sugar
1 teaspoon salt
3 1/2 cups all-purpose flour
1 cup milk
1 tablespoon distilled white vinegar
1/4 cup water
1/4 cup margarine
1/2 cup minced onion
1 clove garlic, minced
1/2 teaspoon salt
1 tablespoon minced parsley
2 tablespoons margarine

Directions

In a large bowl combine the yeast, sugar, 1 teaspoon of the salt and 1 1/2 cups of the flour.

In a sauce pan combine the milk, water and 1/4 cup of the butter or margarine until 110 degrees F (38 degrees C). Add milk mixture and vinegar to the flour mixture and blend at low speed of the mixer until moistened. Beat at medium speed for 3 minutes.

Stir in 1 1/2 cups additional flour to form a sticky dough. Turn dough out onto a floured surface and knead adding 1/2 to 1 cup more of flour until dough is smooth and pliable. Place dough in a greased bowl and let rise in a warm place until doubled in volume.

Punch down dough and roll into a rectangle shape about 16x8 inches.

In a saucepan heat the onion, garlic, 1/2 teaspoon salt, parsley and 2 tablespoons butter or margarine until butter or margarine is melted. Spread over the dough rectangle and starting from the 16 inch side roll the dough up tightly like a jelly roll.

Place the bread seam side down onto a greased cookie sheet and let rise until doubled in sized.

Preheat oven to 400 degrees F (205 degrees C).

Bake bread until golden brown about 20 to 30 minutes. Brush hot bread with melted butter and sprinkle with chopped parsley.

French Tourtiere

Ingredients

1 onion, chopped
1/2 clove crushed garlic
2 tablespoons rendered bacon fat
1 1/2 pounds ground pork
3/4 cup chicken broth
1 teaspoon salt
1/4 teaspoon ground black pepper
2 tablespoons chopped fresh parsley
1 pinch ground mace
1 pinch ground sage
1 pinch ground savory
2 (9 inch) unbaked pie shells
2 tablespoons cream

Directions

In a saucepan, saute onion and garlic in bacon drippings until light brown. Add ground pork. Cook until light brown, stirring until crumbly; drain. Stir in broth, salt and pepper. Cook for 10 minutes or until liquid is nearly absorbed. Add spices and parsley. Cool to room temperature.

Spoon filling into pastry lined 9 inch deep dish pie plate. Top with remaining pastry; seal edges and cut vents. Brush with cream.

Bake at 425 degrees F (220 degrees C) for 20 minutes. Reduce temperature to 350 degrees F (175 degrees C). Bake for 20 to 30 minutes longer, or until golden brown. Serve warm or cold.

Shredded French Dip

Ingredients

1 (3 pound) boneless beef chuck
roast, trimmed
1 (10.5 ounce) can condensed
French onion soup, undiluted
1 (10.5 ounce) can condensed
beef consomme, undiluted
1 (10.5 ounce) can condensed
beef broth, undiluted
1 teaspoon beef bouillon granules
8 French or Italian rolls, split

Directions

Halve roast and place in a 3-qt. slow cooker. Combine the soup, consomme, broth and bouillon; pour over roast. Cover and cook on low for 6-8 hours or until meat is tender.

Remove meat and shred with two forks. Serve on rolls. Skim fat from cooking juices and serve as a dipping sauce.

Portuguese Bread French Toast

Ingredients

5 eggs
4 cups milk
1/4 cup white sugar
1/2 teaspoon ground cinnamon
1/2 teaspoon freshly grated nutmeg
1 teaspoon orange zest
1 (1 pound) loaf Portuguese sweet bread
2 tablespoons unsalted butter, cubed

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Whisk together the eggs, milk, sugar, cinnamon, nutmeg, and orange rind in a medium mixing bowl.

Cut the bread into seven or eight slices, and lay them, overlapping, in a large baking dish.

Pour the egg mixture over the bread, covering every slice. The bread should not be entirely submerged though; the higher parts should become toasted and crispy.

Dot the bread with the butter. Bake the French toast in the oven for 35 to 45 minutes until the custard is set. Serve immediately.

Jack's French Toast

Ingredients

1 egg
1 cup milk
1 teaspoon vanilla extract
1 cup oil for frying
4 slices bread

Directions

In a medium bowl, mix together egg, milk and vanilla.

In a large skillet, heat oil over medium high heat. Dip bread into egg mixture and slide into hot oil. Cook until golden brown, drain and serve.

Mascarpone Stuffed French Toast with Peaches

Ingredients

8 fresh peaches
1/2 cup sugar
4 pinches ground nutmeg
1/2 teaspoon ground cinnamon
4 Mexican bolillo rolls
1 cup mascarpone cheese
6 tablespoons confectioners' sugar
1 lemon, zested
6 eggs
3/4 cup milk
1/2 teaspoon vanilla extract
2 teaspoons butter, or as needed
2 teaspoons vegetable oil, or as needed

Directions

Peel peaches, remove pits, and slice into a heavy saucepan, catching all the juices. Stir in sugar, nutmeg, and cinnamon, and cook over medium heat until bubbly. Continue cooking, stirring occasionally, until the sauce reaches a syrupy consistency, about 10 minutes. Remove from heat.

Meanwhile, cut off and discard the ends of the bolillo rolls. Slice the rolls into 1 1/4-inch-thick slices. Lay each slice of bread on a board, and with a sharp knife held parallel to the board, cut a pocket into each slice, leaving three sides intact. Set aside.

Stir together the mascarpone, confectioners' sugar, and lemon zest until smooth. Scoop this mixture into a small plastic bag. Cut off one corner of the bag, and pipe as much filling into the pocket in each slice of bread as will fit without overflowing.

Whisk together the eggs, milk, and vanilla in a shallow bowl. Melt butter with oil over medium heat in a large nonstick skillet. Dip each stuffed piece of bread into the batter, add to the skillet, and cook until browned on both sides. Serve hot with the warm peach sauce.

Fabulous French Loaves

Ingredients

2 (.25 ounce) packages active dry yeast
1/2 cup warm water (110 degrees F)
2 cups water
6 cups bread flour
1 tablespoon salt
1 tablespoon white sugar
5 tablespoons vegetable oil
2 tablespoons cornmeal
1 egg white, beaten
1 tablespoon sesame seeds

Directions

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes.

In a large bowl, combine the yeast mixture with 2 cups water, 3 cups flour, salt, sugar and vegetable oil; stir well to combine. Stir in the remaining flour, 1/2 cup at a time, beating well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Divide dough half. Roll each half into a 9 x 12 rectangle and roll up jelly roll style, starting at long edge. Seal edges and place seam side down on a large baking sheet that has been sprinkled with cornmeal.

Use a sharp knife to slash each loaf diagonally 3 times. Brush with beaten egg white and sprinkle with sesame seeds. Cover and allow to rise 30 minutes. Meanwhile, preheat oven to 400 degrees F (200 degrees C).

Bake in preheated oven for 35 minutes, or until golden brown.

French Onion Soup IX

Ingredients

2 tablespoons butter
2 pounds yellow onions, halved
and sliced 1/2 inch thick
4 (14 ounce) cans beef broth
1 (10.5 ounce) can beef
consomme
1/4 cup grated Romano cheese
salt and pepper to taste
8 slices French bread, toasted
1/2 cup shredded Gruyere cheese

Directions

In a large pot over low heat, melt butter. Cook onions in butter until soft and golden brown, 15 to 30 minutes.

Pour in beef broth and consomme and simmer 10 minutes.

Preheat oven broiler.

Whisk Romano into soup and season with salt and pepper. Pour soup into 8 ovenproof bowls. Top with toasted slices of bread and grated Gruyere.

Place bowls under broiler until cheese melts.

French Toast Casserole

Ingredients

5 cups bread cubes
4 eggs
1 1/2 cups milk
1/4 cup white sugar, divided
1/4 teaspoon salt
1 teaspoon vanilla extract
1 tablespoon margarine, softened
1 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly butter an 8x8 inch baking pan.

Line bottom of pan with bread cubes. In a large bowl, beat together eggs, milk, 2 tablespoons sugar, salt and vanilla. pour egg mixture over bread. Dot with margarine; let stand for 10 minutes.

Combine remaining 2 tablespoons sugar with 1 teaspoon cinnamon and sprinkle over the top. Bake in preheated oven about 45 to 50 minutes, until top is golden.

Southern Style French Onion Soup

Ingredients

4 tablespoons butter
1 onion, sliced
1/2 teaspoon dried thyme
5 (10.5 ounce) cans beef
consomme
6 bay leaves
1/2 cup white wine (optional)
1 French baguette, cut into 1/2
inch slices
2 cups shredded mozzarella
cheese

Directions

Preheat oven to 375 degrees F (190 degrees C).

Melt the butter in a large skillet over medium high heat. Place the onion in the butter and saute for 5 to 10 minutes, or until tender. Stir in the thyme and remove from heat.

In a large pot over high heat, combine the consomme, bay leaves and white wine, if desired. Bring to a boil, reduce heat to low, stir in the sauteed onions and allow to heat through, about 10 to 15 minutes.

Ladle soup into 4 individual oven-safe bowls, filling each about 3/4 of the way. Top each bowl with 2 slices of baguette bread and then cover each with the cheese.

Bake at 375 degrees F (190 degrees C) for 10 to 15 minutes, or until cheese is melted and bubbly.

Rich and Simple French Onion Soup

Ingredients

1/2 cup unsalted butter
2 tablespoons olive oil
4 cups sliced onions
4 (10.5 ounce) cans beef broth
2 tablespoons dry sherry (optional)
1 teaspoon dried thyme
salt and pepper to taste
4 slices French bread
4 slices provolone cheese
2 slices Swiss cheese, diced
1/4 cup grated Parmesan cheese

Directions

Melt butter with olive oil in an 8 quart stock pot on medium heat. Add onions and continually stir until tender and translucent. Do not brown the onions.

Add beef broth, sherry and thyme. Season with salt and pepper, and simmer for 30 minutes.

Heat the oven broiler.

Ladle soup into oven safe serving bowls and place one slice of bread on top of each (bread may be broken into pieces if you prefer). Layer each slice of bread with a slice of provolone, 1/2 slice diced Swiss and 1 tablespoon Parmesan cheese. Place bowls on cookie sheet and broil in the preheated oven until cheese bubbles and browns slightly.

Feta and Slow-Roasted Tomato Salad with French

Ingredients

12 cherry tomatoes
salt and black pepper to taste
1/4 cup olive oil
1 bay leaf, crumbled
1/4 cup pine nuts
2/3 pound thin green beans, trimmed
1 (5 ounce) package arugula leaves
6 fresh basil leaves, torn into pieces

1 tablespoon red wine vinegar
2 tablespoons whole-grain mustard
2 cloves garlic, minced
1/2 teaspoon honey
1/4 cup olive oil

6 ounces crumbled feta cheese

Directions

Preheat an oven to 225 degrees F (110 degrees C).

Slice the cherry tomatoes in half, and arrange them, cut sides up, on a baking sheet. Sprinkle them with salt, pepper, and the bay leaf; drizzle with 1/4 cup olive oil.

Bake the tomatoes until they are shriveled and dry on the outside, but a little moist inside, about 2 hours.

Toast the pine nuts in a small pan over medium-low heat, gently shaking the pan as they toast, until beginning brown and fragrant, 2 to 3 minutes; set aside.

Bring a saucepan of water to a boil; cook the green beans in the boiling water until bright green but still crisp, about 3 minutes. Drain and rinse immediately with cold water.

Combine the roasted tomatoes, toasted pine nuts, green beans, arugula, and basil in a salad bowl. Whisk together the red wine vinegar, mustard, garlic, honey, and 1/4 cup olive oil in a bowl, and pour the dressing over the salad. Stir in the crumbled feta cheese just before serving.

Lance's French Onion Soup

Ingredients

5 onions, thinly sliced
6 cups beef broth
2 tablespoons vegetable oil
3 tablespoons butter or margarine
1 pound shredded Swiss cheese
1 teaspoon white sugar
1/2 cup white wine
salt and pepper to taste
1 (1 pound) loaf French bread,
sliced

Directions

In a medium stock pot, heat beef broth over medium-high heat.

In a saute pan, add butter and oil and cook over medium-high heat. Once heated, add onions and stir, until onions are tender and transparent. Stir in sugar.

Add onions to heated broth, stir and let simmer for 20 minutes.

Add wine and season with salt and pepper, simmer for 10 minutes.

Pour soup mixture into individual serving bowls and place a slice of bread on top, making sure bread gets well soaked. Place shredded cheese on top of bread and broil, 3 inches below heat, until cheese bubbles.

French Baguettes

Ingredients

1 cup water
2 1/2 cups bread flour
1 tablespoon white sugar
1 teaspoon salt
1 1/2 teaspoons bread machine yeast
1 egg yolk
1 tablespoon water

Directions

Place 1 cup water, bread flour, sugar, salt and yeast into bread machine pan in the order recommended by manufacturer. Select Dough cycle, and press Start.

When the cycle has completed, place dough in a greased bowl, turning to coat all sides. Cover, and let rise in a warm place for about 30 minutes, or until doubled in bulk. Dough is ready if indentation remains when touched.

Punch down dough. On a lightly floured surface, roll into a 16x12 inch rectangle. Cut dough in half, creating two 8x12 inch rectangles. Roll up each half of dough tightly, beginning at 12 inch side, pounding out any air bubbles as you go. Roll gently back and forth to taper end. Place 3 inches apart on a greased cookie sheet. Make deep diagonal slashes across loaves every 2 inches, or make one lengthwise slash on each loaf. Cover, and let rise in a warm place for 30 to 40 minutes, or until doubled in bulk.

Preheat oven to 375 degrees F (190 degrees C). Mix egg yolk with 1 tablespoon water; brush over tops of loaves.

Bake for 20 to 25 minutes in the preheated oven, or until golden brown.

Pecan French Toast

Ingredients

4 eggs
2/3 cup orange juice
1/3 cup milk
1/4 cup white sugar
1/4 teaspoon nutmeg
1/4 teaspoon vanilla extract
1/2 (1 pound) loaf Italian bread,
cut into 1 inch slices
1/3 cup butter, melted
1/2 cup chopped pecans
2 tablespoons grated orange zest

Directions

In a large bowl, beat together eggs, orange juice, milk, sugar, nutmeg and vanilla extract. Place bread slices in a tightly spaced single layer in the bottom of a flat dish or baking pan. Pour milk mixture over bread, cover and refrigerate overnight, turning once.

When ready to cook, preheat oven to 350 degrees F (175 degrees C).

Coat a jelly roll pan, or rimmed baking sheet, evenly with the melted butter. Arrange soaked bread slices in a single layer on pan. Sprinkle evenly with orange peel and pecans.

Bake in preheated oven until golden, 20 to 25 minutes. Check slices during last 10 minutes of baking time to avoid burning.

French-Canadian Gorton Pork Spread

Ingredients

1 pound lean pork butt, cut into pieces
1 onion, chopped
1/2 teaspoon ground cinnamon
1/4 teaspoon ground cloves
salt and black pepper to taste

Directions

Place the pork, onion, cinnamon, and clove into a saucepan. Season to taste with salt and pepper. Pour in water to just cover the meat. Bring to a boil over high heat, then reduce heat to medium-low, cover, and cook until the water has nearly evaporated, about 1 hour. Stir occasionally to ensure the pork cooks evenly.

Use a potato masher or wire whisk to break the pork into thin strands. Pour off any remaining liquid, then spoon the gorton into a serving bowl. Refrigerate until cold before serving.

Basil-Buttered French Bread

Ingredients

2 tablespoons butter or margarine,
melted
1/2 teaspoon dried basil
4 French bread

Directions

In a small bowl, combine butter and basil. Brush butter mixture over one side of each bread slice. Place buttered side up on an ungreased baking sheet. Bake, uncovered, at 400 degrees F for 5 minutes or until golden brown.

French Toast Stars

Ingredients

8 thick slices white bread
2 eggs
1/4 cup heavy cream
2 tablespoons honey
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1 tablespoon grated orange zest
1/2 teaspoon vanilla extract
3 tablespoons butter

Directions

Place a slice of bread on a cutting board. Align a star-shaped cookie cutter in the center of the slice. Push the cookie cutter through the bread, rocking it gently back and forth. Once the cookie cutter makes it all the way through bread, remove bread outside the cutter. Hold the cutter down on the bread during this step to prevent the star from tearing. Use a sharp knife to trim any bread that lingers outside the cookie cutter. Gently remove the star from the cutter and put aside. Repeat on all slices of bread.

In a medium bowl, beat together eggs, whipping cream, honey, salt, cinnamon, orange zest and vanilla extract.

In a griddle or frying pan, melt the butter over medium high heat.

Dip both sides of the stars in the egg mixture and carefully transfer to the hot griddle. Brown on both sides and transfer to a warm plate while remaining stars cook. Serve hot.

Apres Ski French Toast

Ingredients

4 slices multigrain bread
2 eggs
3/4 cup milk
1 teaspoon orange juice
2 teaspoons grated orange zest
1 teaspoon vanilla extract
1 teaspoon white sugar
1/4 teaspoon salt
1/2 teaspoon ground cinnamon
1/4 tablespoon ground nutmeg
2 teaspoons light butter

Directions

Place bread in a flat bottomed dish. Whisk together the eggs, milk, orange juice, orange zest, vanilla, sugar, salt, cinnamon, and nutmeg in a mixing bowl. Pour egg mixture over bread, and refrigerate until bread absorbs the liquid, about 10 minutes.

Melt butter in a large non-stick skillet over medium heat. Place bread into skillet. Cook until golden, about 3 minutes per side.

French Egg and Bacon Sandwich

Ingredients

2 eggs, beaten
4 slices bread
4 slices bacon
2 eggs
1/2 cup maple syrup

Directions

Dip bread slices in beaten eggs. Heat a lightly oiled griddle or frying pan over medium high heat. Cook until browned on both sides. Set aside but keep warm.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain and set aside. Reserve 1 tablespoon of bacon grease in pan and fry remaining two eggs.

Place one piece of French toast on each of two plates. Place the fried eggs on top of the bread, top the eggs with strips of bacon. Cover with the remaining pieces of French toast. Following that by pouring on the syrup.

French Beef Stew

Ingredients

3 medium potatoes, peeled and cut into 1/2-inch cubes
2 pounds beef stew meat
4 medium carrots, sliced
2 medium onions, sliced
3 celery ribs, sliced
2 cups tomato juice
1 cup water
1/3 cup quick-cooking tapioca
1 tablespoon sugar
1 tablespoon salt
1 teaspoon dried basil
1/2 teaspoon pepper

Directions

Place the potatoes in a greased 5-qt. slow cooker. Top with the beef, carrots, onions and celery. In a bowl, combine the remaining ingredients. Pour over the vegetables. Cover and cook on low for 9-10 hours or until vegetables and beef are tender.

Oven-Baked Caramel French Toast

Ingredients

1 cup brown sugar
1/2 cup butter
2 tablespoons light corn syrup
1 cup chopped pecans, divided
12 slices French or Italian-style bread
6 eggs
1 1/2 cups milk
1 teaspoon vanilla extract
1 teaspoon ground nutmeg
1 1/2 teaspoons ground cinnamon
1/4 teaspoon salt
Caramel Sauce
1/2 cup brown sugar
1/4 cup butter
1 tablespoon light corn syrup

Directions

In a small saucepan, combine 1 cup brown sugar, 1/2 cup butter and 2 tablespoons corn syrup. Cook over medium heat, stirring constantly, until thickened.

Pour sauce into a 9x13 inch baking dish and sprinkle with 1/2 cup pecans. Place 6 slices of bread on top of the sauce, sprinkle with the remaining pecans and cover with the remaining 6 slices of bread.

Combine eggs, milk, vanilla, nutmeg, cinnamon and salt in a blender. Pour egg mixture evenly over bread slices, cover the baking dish, and refrigerate for 8 hours or overnight.

The next morning, preheat oven to 350 degrees F (175 degrees C). Remove the French toast from the refrigerator 30 minutes prior to baking. Bake in preheated oven for 40 to 45 minutes, until lightly brown. Drizzle sauce over the toast right before serving.

To make the Caramel Sauce: In a small saucepan, combine 1/2 cup brown sugar, 1/4 cup butter and 1 tablespoon corn syrup. Cook until thickened, stirring constantly.

Uncle Jesse's French Toast

Ingredients

4 eggs
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon ground ginger
1 teaspoon ground cloves
15 slices whole wheat bread
1 cup butter, divided
1 cup confectioners' sugar for dusting

Directions

In a medium bowl, whisk together the eggs, cinnamon, nutmeg, ginger, and cloves.

Melt about 1 tablespoon of butter in a large skillet over medium heat. Dip slices of bread one at a time into the egg, quickly coating each side but not fully saturating the bread.

Fry a few slices at a time in the buttered skillet until golden brown on each side. Add more butter to the skillet and continue with remaining slices. Melt remaining butter in the microwave at 15 second intervals. Place finished toast onto plates, drizzle with melted butter, and dust with confectioners' sugar.

Costas French Market Doughnuts (Beignets)

Ingredients

1/2 cup water
1 tablespoon yeast
1/4 cup shortening
1/2 cup sugar
1 teaspoon salt
1 cup boiling water
1 cup evaporated milk
2 eggs, beaten
7 1/2 cups flour
1 quart vegetable oil for frying
1 cup confectioners' sugar for dusting

Directions

Pour 1/2 cup room temperature water into a small bowl. Sprinkle the yeast over the water and let stand for about 5 minutes to dissolve.

Combine the shortening, sugar, and salt in a large bowl. Pour the boiling water over the shortening mixture and then stir in the evaporated milk. Wait for the mixture to cool down until it is lukewarm. Then, add the yeast and water mixture and beaten eggs.

Slowly mix in the flour until the dough forms a ball. Cover the dough with plastic wrap and refrigerate for 30 minutes to 1 hour.

Working with a small portion (a little larger than a baseball) at a time, roll out the dough 1/8-inch thick. Cut the rolled out dough into strips 2 to 3-inches wide, then cut again in the opposite direction and at an angle, making diamond shapes.

Heat your oil for frying in a deep and wide, heavy-bottomed skillet over medium-high heat to 360 degree F (180 degrees C).

Slide dough slowly into the oil to avoid splattering and deep fry until they puff up and are golden brown, 3 to 5 minutes. Carefully remove onto a rack with paper towels underneath and allow to cool until you can handle them. Place in a clean paper bag with confectioners' sugar and shake gently until covered generously or, use a sifter to dust the beignets with powdered sugar.

French Pork Stuffing

Ingredients

2 pounds ground pork
1 small onion, minced
2 teaspoons ground cloves
2 teaspoons cinnamon
1/2 cup chopped walnuts
salt and ground black pepper to taste
1 (4 ounce) packet saltine crackers, crushed

Directions

Combine the pork and onion in a large skillet with enough water to cover; simmer over medium heat for 1 hour. Stir in the cloves, cinnamon, and walnuts; season with salt and pepper. Fold the crushed crackers into the mixture. Transfer to a covered casserole dish.

Preheat an oven to 350 degrees F (175 degrees C).

Bake stuffing in the preheated oven for 20 minutes; serve immediately.

Ham and Provolone Stuffed French Toast

Ingredients

4 slices SARGENTO® Sliced Reduced Sodium Provolone Cheese
2 ounces thinly sliced deli honey baked ham
4 slices lower sodium rye or millet bread
1/4 cup milk
1 large egg, beaten
1/8 teaspoon ground nutmeg
2 teaspoons unsalted butter
1/4 cup pure maple syrup

Directions

Layer cheese and ham over 2 slices bread; top with remaining bread.

Beat together milk, egg and nutmeg in a pie plate or shallow dish. Melt butter in a large nonstick skillet over medium heat. Dip each sandwich in milk mixture, turning to coat. Let stand 30 seconds per side to soak up milk mixture.

Melt butter in a large nonstick skillet over medium heat. Add sandwiches; cook 3 minutes per side or until golden brown and cheese is melted. Serve with syrup.

Tail Burner Firehouse French Fries

Ingredients

1 (32 ounce) package frozen French fries
2 1/2 tablespoons lemon pepper
2 tablespoons dried red pepper seasoning
1 tablespoon garlic powder
black pepper to taste
2 pinches chili powder
1/4 cup butter

Directions

Preheat oven to 425 degrees F (220 degrees C).

Place French fries in a large casserole dish. Sprinkle lemon pepper, red pepper seasoning, garlic powder, and chili powder over the French fries, and stir to distribute seasonings evenly. Divide the butter into 4 pats, and place one pat in each corner.

Bake French fries until crispy and lightly browned, about 15 minutes.

Easy French Dip Sandwiches

Ingredients

1 (10.5 ounce) can beef
consomme
1 cup water
1 pound thinly sliced deli roast
beef
8 slices provolone cheese
4 hoagie rolls, split lengthwise

Directions

Preheat oven to 350 degrees F (175 degrees C). Open the hoagie rolls and lay out on a baking sheet.

Heat beef consomme and water in a medium saucepan over medium-high heat to make a rich beef broth. Place the roast beef in the broth and warm for 3 minutes. Arrange the meat on the hoagie rolls and top each roll with 2 slices of provolone.

Bake the sandwiches in the preheated oven for 5 minutes, or until the cheese just begins to melt. Serve the sandwiches with small bowls of the warm broth for dipping.

French Apple Tart (Tarte de Pommes a la

Ingredients

Pastry:

1 1/3 cups all-purpose flour
1 pinch salt
1/2 cup butter, softened
1 egg yolk
3 tablespoons cold water, or as needed

Frangipane:

1/2 cup butter, softened
1/2 cup white sugar
1 egg, beaten
1 egg yolk
1 tablespoon apple brandy
2/3 cup ground almonds
2 tablespoons all-purpose flour

4 medium sweet apples - peeled, cored, halved and thinly sliced
1 teaspoon white sugar for decoration
1/4 cup apricot jelly

Directions

In a medium bowl, stir together 1 1/3 cups of flour and salt. Add the butter, 1 egg yolk and water, and stir until the mixture forms large crumbs. If it is too dry to press a handful together, stir in more water. Press the dough into a ball, and wrap in plastic wrap. Flatten slightly, and refrigerate for at least 30 minutes, or until firm. This part can be done up to three days in advance.

To make the frangipane, cream together the butter and 1/2 cup of sugar in a medium bowl until light and soft. Gradually mix in the egg and the remaining egg yolk one at a time. Stir in the apple brandy. Stir 2 tablespoons of flour into the ground almonds, then mix into the batter. Set aside.

Roll the pastry dough out to about a 12 inch circle on a lightly floured surface. Fold loosely into quarters, and center the point in a 10 inch tart or pie pan. Unfold dough, and press into the bottom and up the sides. Prick with a fork all over, and flute the edges. Return pastry to the refrigerator to chill until firm.

Preheat the oven to 400 degrees F (200 degrees C). Place a baking sheet inside the oven while it preheats.

Spoon the frangipane into the chilled pastry, and spread into an even layer. Arrange the apple slices in an overlapping spiral pattern. Each slice should have one edge pressed into the frangipane until it touches the pastry base, and then overlap the previous slice. Start at the outside edge, and work towards the center.

Place the pie plate on top of the baking sheet in the preheated oven. Bake for 15 minutes, or until the filling begins to brown. Reduce the oven temperature to 350 degrees F (175 degrees C). Bake for another 10 minutes, then sprinkle sugar over the top of the tart. Return to the oven for 10 more minutes, or until the sugar caramelizes slightly.

Cool the tart on a wire rack. A short time before serving, warm the apricot jelly. Add some water if necessary to make it a liquid consistency. Brush onto the tart for a nice shine.

Crusty French Rolls

Ingredients

1 1/4 cups water (70 to 80 degrees F)
2 teaspoons sugar
1 teaspoon salt
3 1/2 cups bread flour
1 1/4 teaspoons active dry yeast
1 tablespoon cornmeal
1 egg white
1 tablespoon water

Directions

In bread machine pan, place the first five ingredients in order suggested by manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed). When cycle is completed, turn dough onto a lightly floured surface. Divide into 18 portions; shape each into a round ball. Place on a lightly greased baking sheets; sprinkle with cornmeal. Cover and let rise in a warm place until doubled, about 45 minutes. beat egg white and water; brush over dough. Bake at 375 degrees F for 15 minutes; brush again with glaze. Bake 10 minutes longer or until golden brown.

French Vanilla Slices (Mille-feuilles)

Ingredients

2 cups milk
7 1/2 tablespoons all-purpose flour
1 whole vanilla bean
3/4 cup castor sugar or superfine sugar
1 pinch salt
6 egg yolks
1 1/2 (17.5 ounce) packages frozen puff pastry
1/2 cup apricot preserves (optional)
confectioners' sugar for dusting

Directions

In a small saucepan, heat milk until small bubbles form. Drop in the vanilla pod, remove saucepan from heat, and set aside to cool until just warm. In a medium saucepan, stir together the flour, sugar, salt, and egg yolks. Beat for a moment, then gradually whisk in warm milk. Simmer over medium-low heat until the custard thickens, stirring constantly with a wooden spoon to prevent sticking. Transfer custard to a bowl, and allow to cool, stirring from time to time.

Preheat oven to 400 degrees F (200 degrees C). Roll out the puff pastry into a single sheet about 1/2 inch thick; it should be the same size as a 17x14 inch baking sheet. Place the pastry onto the baking sheet, and prick all over with a fork.

Bake in preheated oven for 28 minutes. Remove from oven, and cool pastry on the baking sheet.

When the pastry has cooled completely, transfer it from the baking sheet to a hard surface, and cut lengthwise into three 4 to 5 inches wide strips. Spread one strip thickly with custard. Place a second strip directly over the first; spread the top evenly with jam. Cover with the third strip, and dust with confectioners' sugar. With a very sharp knife, cut into 8 rectangular portions.

French Veal Chops

Ingredients

2 veal chops (1-inch thick)
1/2 teaspoon salt
Dash pepper
1 tablespoon vegetable oil
1/2 cup chopped onion
2 tablespoons butter, divided
1/4 cup chicken broth
1/3 cup dry bread crumbs
2 tablespoons grated Parmesan
cheese

Directions

Sprinkle veal chops with salt and pepper. In a skillet, brown chops on both sides in oil. Sprinkle onion into a greased shallow baking dish; dot with 1 tablespoon butter. Top with chops; drizzle with broth. Melt remaining butter; toss with bread crumbs and Parmesan cheese. Sprinkle over top.

Bake, uncovered, at 350 degrees F for 30-35 minutes or until meat is no longer pink and a meat thermometer reads 160 degrees F.

French Toast Waffles

Ingredients

1 cup pancake/waffle mix
2 teaspoons white sugar
1 teaspoon ground cinnamon
1/2 cup cold milk
2 eggs
1 teaspoon vanilla extract

Directions

Preheat waffle iron. In a large mixing bowl, combine waffle mix, sugar and cinnamon. Stir in milk, eggs and vanilla extract.

Spray preheated waffle iron with non-stick cooking spray. Pour mix onto hot waffle iron. Cook until golden brown. Serve hot.

French Buttercream Frosting

Ingredients

1 cup unsalted butter
1/2 cup shortening
2 cups confectioners' sugar
1 teaspoon vanilla extract
1/4 teaspoon butter flavored
extract
1/2 cup heavy whipping cream
4 tablespoons all-purpose flour

Directions

Mix heavy cream and flour in a small bowl. Heat the mixture in the microwave for 45 seconds on high. Set aside to cool.

In a mixing bowl, combine butter, shortening, confectioner's sugar, vanilla extract and butter extract.

Using an electric mixer, beat on low until combined. Then beat on medium speed for 6-8 minutes.

Next add the heavy cream mixture, and beat on medium speed for another 10 minutes. (Mixture will appear soupy at first, but will become fluffy.)

Chocolate French Toast

Ingredients

1 cup milk
4 eggs
2/3 cup white sugar
1/3 cup unsweetened cocoa powder
1/8 teaspoon baking powder
1/4 teaspoon salt
8 slices bread

Directions

Beat together milk, eggs, sugar, cocoa powder, baking powder, and salt.

Heat a lightly buttered skillet or griddle over medium heat.

Dip each slice of bread into egg mixture until well soaked, about 20 seconds per side. Place in pan, and cook on both sides until they are no longer gooey or shiny in the middle when cut in half, about 3 to 4 minutes per side.

French Onion Soup Gratinee

Ingredients

4 tablespoons butter
1 teaspoon salt
2 large red onions, thinly sliced
2 large sweet onions, thinly sliced
1 (48 fluid ounce) can chicken broth
1 (14 ounce) can beef broth
1/2 cup red wine
1 tablespoon Worcestershire sauce
2 sprigs fresh parsley
1 sprig fresh thyme leaves
1 bay leaf
1 tablespoon balsamic vinegar
salt and freshly ground black pepper to taste
4 thick slices French or Italian bread
8 slices Gruyere or Swiss cheese slices, room temperature
1/2 cup shredded Asiago or mozzarella cheese, room temperature
4 pinches paprika

Directions

Melt butter in a large pot over medium-high heat. Stir in salt, red onions and sweet onions. Cook 35 minutes, stirring frequently, until onions are caramelized and almost syrupy.

Mix chicken broth, beef broth, red wine and Worcestershire sauce into pot. Bundle the parsley, thyme, and bay leaf with twine and place in pot. Simmer over medium heat for 20 minutes, stirring occasionally. Remove and discard the herbs. Reduce the heat to low, mix in vinegar and season with salt and pepper. Cover and keep over low heat to stay hot while you prepare the bread.

Preheat oven broiler. Arrange bread slices on a baking sheet and broil 3 minutes, turning once, until well toasted on both sides. Remove from heat; do not turn off broiler.

Arrange 4 large oven safe bowls or crocks on a rimmed baking sheet. Fill each bowl 2/3 full with hot soup. Top each bowl with 1 slice toasted bread, 2 slice Gruyere cheese and 1/4 of the Asiago or mozzarella cheese. Sprinkle a little bit of paprika over the top of each one.

Broil 5 minutes, or until bubbly and golden brown. As it softens, the cheese will cascade over the sides of the crock and form a beautifully melted crusty seal. Serve immediately!

Stuffed French Toast With Fresh Berry Topping

Ingredients

2 cups mixed fresh berries
(strawberries, raspberries,
blueberries and/or blackberries)
2 tablespoons granulated sugar
2/3 cup low-fat ricotta cheese
1/4 cup strawberry preserves
3 large eggs
2/3 cup NESTLE® CARNATION®
Evaporated Fat Free Milk
2 tablespoons packed brown
sugar
2 teaspoons vanilla extract
12 slices (about 3/4-inch thick)
French bread
vegetable oil
powdered sugar
maple syrup, heated

Directions

COMBINE berries and granulated sugar in small bowl. Combine ricotta cheese and strawberry preserves in small bowl; mix well. Combine eggs, evaporated milk, brown sugar and vanilla extract in pie plate or shallow bowl; mix well.

SPREAD ricotta-preserve mixture evenly over 6 slices of bread. Top with remaining slices of bread to form sandwiches.

HEAT small amount of vegetable oil in large, nonstick skillet or griddle over medium heat. Dip sandwiches in egg mixture, coating both sides. Cook on each side for about 2 minutes or until golden brown.

SPRINKLE with powdered sugar; top with berries. Serve with maple syrup.

Apple-Cinnamon Baked French Toast

Ingredients

10 (3/4 inch thick) slices day-old French bread
6 eggs, lightly beaten
2 3/4 cups milk
2/3 cup sugar, divided
1 tablespoon vanilla extract
4 medium apples - peeled, cored and thinly sliced
2 teaspoons ground cinnamon
3/4 teaspoon ground nutmeg
1 tablespoon butter or margarine

Directions

Place bread in a 13-in. x 9-in. x 2-in. baking dish. Combine eggs, milk, 1/3 cup sugar and vanilla; pour half over bread. Top with half of the apples. Combine cinnamon, nutmeg and remaining sugar; sprinkle half over apples. Top with the remaining apples. Pour remaining egg mixture over apples and sprinkle with remaining sugar mixture. Dot with butter. Cover and chill 8 hours or overnight. remove from refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 1 hour or until a knife inserted near the center comes out clean. Let stand 5 minutes before serving.

French Leek and Ham Shepherd's Pie

Ingredients

2 1/4 pounds potatoes, peeled and cut into chunks
1/2 cup heavy cream
3 tablespoons butter
1 pinch ground nutmeg
salt and pepper, to taste
2 tablespoons olive oil
1 onion, chopped
1 1/2 pounds leeks, sliced
2 medium tomatoes - peeled, seeded, and coarsely chopped
1 1/2 pounds cooked ham, thinly sliced
1 egg yolk, lightly beaten
1/4 cup shredded mozzarella cheese (optional)

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly oil a 2 quart casserole dish.

Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 15 minutes. Drain, cool and chop. Stir in the cream, butter, nutmeg, salt, and pepper and mash until smooth.

Heat the olive oil in a large skillet over medium heat. Cook the onion until translucent. Stir in the leek and cook another minute until the leek is soft, but not brown. Mix in the peeled tomatoes, lower the heat, and simmer five minutes, stirring occasionally until the tomatoes have lost some of their shape. Stir in the ham and season with salt and pepper.

Spread half of the mashed potatoes on the bottom of the casserole dish. Pour in the ham and leek sauce and cover with the remaining mashed potatoes. Brush the surface of the mashed potatoes with the beaten egg yolk. Sprinkle on the shredded mozzarella. Bake in the preheated oven for 20 minutes, or until golden brown.

French Toast Casserole

Ingredients

1 (16 ounce) loaf Pepperidge Farm® Cinnamon Swirl Bread, cut into cubes
6 eggs, beaten
3 cups milk
2 teaspoons vanilla extract
confectioners' sugar

Directions

Place bread cubes in greased 3-quart shallow baking dish. Mix eggs, milk and vanilla. Pour over bread. Cover and refrigerate 1 hour or overnight. Uncover.

Bake at 350 degrees F for 50 minutes or until golden. Sprinkle with confectioners' sugar. Serve with maple syrup, if desired.

French Breakfast Puffs

Ingredients

1/3 cup shortening
1 cup sugar, divided
1 egg
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/2 cup milk
1 teaspoon ground cinnamon
6 tablespoons butter, melted

Directions

In a small mixing bowl, beat shortening, 1/2 cup sugar and egg until smooth. Combine the flour, baking powder, salt and nutmeg; add to the sugar mixture alternately with milk.

Fill greased muffin cups two-thirds full. Bake at 350 degrees F for 20 minutes or until a toothpick inserted near the center comes out clean. Cool for 5 minutes before removing from pan.

Meanwhile, combine cinnamon and remaining sugar in a shallow bowl. Roll the warm puffs in butter, then in cinnamon-sugar. Serve immediately.

Homemade Crispy Seasoned French Fries

Ingredients

2 1/2 pounds russet potatoes,
peeled
1 cup all-purpose flour
1 teaspoon garlic salt
1 teaspoon onion salt
1 teaspoon salt
1 teaspoon paprika
1/2 cup water, or as needed
1 cup vegetable oil for frying

Directions

Slice potatoes into French fries, and place into cold water so they won't turn brown while you prepare the oil.

Heat oil in a large skillet over medium-high heat. While the oil is heating, sift the flour, garlic salt, onion salt, (regular) salt, and paprika into a large bowl. Gradually stir in enough water so that the mixture can be drizzled from a spoon.

Dip potato slices into the batter one at a time, and place in the hot oil so they are not touching at first. The fries must be placed into the skillet one at a time, or they will clump together. Fry until golden brown and crispy. Remove and drain on paper towels.

Freezer French Toast

Ingredients

4 eggs
1 cup milk
2 tablespoons sugar
1 teaspoon vanilla extract
1/4 teaspoon ground nutmeg
10 (3/4 inch thick) slices day-old French bread
1 tablespoon butter or stick margarine, melted

Directions

In a large bowl, beat eggs, milk, sugar, vanilla and nutmeg. Place bread in a well-greased 13-in. x 9-in. x 2-in. baking dish. Pour egg mixture over bread. Let soak for several minutes, turning once to coat. Freeze until firm. Package in airtight containers. To bake, place bread on a well-greased baking sheet. Dot with butter. Bake at 450 degrees F for 7 minutes; turn and bake 10-12 minutes longer or until golden brown.

Herb Spread for French Bread

Ingredients

6 tablespoons butter or margarine,
softened
2 tablespoons minced fresh
parsley
2 green onions, finely chopped
2 teaspoons minced fresh basil
1 garlic clove, minced
1/4 teaspoon pepper
1 (1 pound) loaf French bread

Directions

In a bowl, combine the first six ingredients. Cut bread in half lengthwise; spread herb spread on cut sides. Place on an ungreased baking sheet. Broil 4 in. from the heat for 2-3 minutes or until lightly browned.

Deluxe French Beef Stew

Ingredients

3 slices bacon
2 pounds beef stew meat
1 cup dry red wine
1 cube beef bouillon
1 cup boiling water
2 cloves garlic, crushed
1 tablespoon dried minced onion
2 teaspoons salt
1/4 teaspoon dried thyme
strip of orange peel
2 tablespoons cornstarch
2 tablespoons cold water
1 1/2 cups pickled pearl onions,
drained
3/4 pound fresh button
mushrooms, halved
1/2 cup pitted black olives
1 (10 ounce) package frozen green
peas, thawed and drained

Directions

Place bacon strips in a stock pot or Dutch oven over medium heat. Cook until browned and crisp. Set bacon aside, and brown the beef cubes in bacon fat. Gradually stir in the wine, scraping up any browned bits as you stir. Dissolve the bouillon cube in boiling water, and pour into the pan. Add garlic, thyme, minced onion, salt and orange peel. Reduce heat to low, cover, and simmer for one hour, until meat is tender.

Dissolve cornstarch in cold water, and pour into the soup. When soup has thickened, add the peas, onions, olives and mushrooms. Cook until heated through, and serve.

Baked French Toast

Ingredients

1 (1 pound) loaf French bread, cut diagonally in 1 inch slices
8 eggs
2 cups milk
1 1/2 cups half-and-half cream
2 teaspoons vanilla extract
1/4 teaspoon ground cinnamon
3/4 cup butter
1 1/3 cups brown sugar
3 tablespoons light corn syrup

Directions

Butter a 9x13 inch baking dish. Arrange the slices of bread in the bottom. In a large bowl, beat together eggs, milk, cream, vanilla and cinnamon. Pour over bread slices, cover, and refrigerate overnight.

The next morning, preheat oven to 350 degrees F (175 degrees C). In a small saucepan, combine butter, brown sugar and corn syrup; heat until bubbling. Pour over bread and egg mixture.

Bake in preheated oven, uncovered, for 40 minutes.

Campbell's Kitchen French Onion Burgers

Ingredients

1 pound ground beef
1 (10.5 ounce) can Campbell's®
Condensed French Onion Soup
4 slices American cheese
4 round hard rolls

Directions

Shape the beef into 4 (1/2-inch) thick burgers.

Heat a 10-inch skillet over medium-high heat. Add the burgers and cook until they're well browned on both sides. Remove the burgers and set aside. Pour off any fat.

Stir in the soup. Heat to a boil. Return the burgers to the skillet and reduce the heat to low. Cover and cook for 5 minutes or until the burgers are cooked through. Top with cheese and continue cooking until the cheese melts. Serve burgers in rolls with soup mixture for dipping.

Yuca French Fries

Ingredients

2 pounds yuca, peeled, and cut into 4 inch sections
2 quarts vegetable oil for frying
salt to taste

Directions

Place the yuca into a large pot, and add water to cover. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the yuca can be pierced easily with a fork, 20 to 30 minutes. Drain, and allow to steam for several minutes until cool enough to handle. Cut the yuca into french fry-sized sticks, discarding the fibrous core.

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

Fry the yuca in batches until golden brown and crispy, about 5 minutes per batch. Remove with a slotted spoon, and drain in a paper towel-lined bowl. Toss with salt to taste, and serve hot.

Eggnog French Toast

Ingredients

24 (3/4 inch thick) slices French bread
9 eggs
3 cups half-and-half cream
1/3 cup sugar
2 teaspoons vanilla extract
1 1/2 teaspoons rum extract
1/2 teaspoon ground nutmeg
confectioners' sugar

Directions

Arrange the bread slices in two well-greased 15-in. x 10-in. x 1-in. baking pans. In a large bowl, beat the eggs, cream, sugar, extracts and nutmeg until blended; pour over bread. Turn bread to coat. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 500 degrees F for 12-15 minutes or until lightly browned, turning bread once. Dust with confectioners' sugar.

Crispy French Toast

Ingredients

8 cups vegetable oil for deep-frying
6 thick slices white bread
2 eggs
1 cup milk
1 tablespoon white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
2 cups cornflakes cereal

Directions

Heat deep-fryer to 375 degrees F (190 degrees C).

In a large bowl combine eggs, milk, sugar, cinnamon and vanilla; beat well. Place cornflakes in a separate bowl. Dip bread slices in egg mixture and press into cornflakes.

Carefully slide coated bread slices into hot oil. Fry on each side until golden brown. Drain on paper towels and serve hot.

Orange French Toast

Ingredients

6 eggs, lightly beaten
3/4 cup orange juice
1/2 cup half-and-half cream
2 tablespoons sugar
1 teaspoon vanilla extract
1/2 teaspoon grated orange peel
8 thick slices cinnamon bread
1/4 cup butter or margarine,
melted

Directions

In a shallow bowl, combine the first six ingredients. Dip both sides of bread into egg mixture; let soak for 5 minutes. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Cover and refrigerate overnight. Uncover; drizzle with butter. Bake at 325 degrees F for 35-40 minutes or until browned.

French Onion Soup X

Ingredients

5 1/4 cups vegetable broth,
divided
4 onions, sliced
1/8 teaspoon white sugar
2 tablespoons all-purpose flour
1/2 cup dry white wine
1 bay leaf
1/2 teaspoon ground thyme
1/2 teaspoon ground black
pepper
1 tablespoon brandy
4 slices French bread, toasted
1 clove garlic, halved
2 tablespoons grated fat-free
Parmesan cheese

Directions

In a large non-stick saucepan, heat 1/4 cup vegetable broth. Stir in the onion and cook over medium heat until golden, 15 minutes.

Stir in the sugar and flour. Pour in the remaining 5 cups vegetable broth and the wine. Stir in the bay leaf, thyme and black pepper. Bring to a boil and let boil 8 minutes, stirring constantly; then reduce heat, partly cover, and simmer 30 minutes.

Preheat oven broiler.

Remove from heat, remove bay leaf and stir in brandy. Rub garlic clove over toast. Ladle the soup into 4 ovenproof bowls and float a piece of toast on top of each bowl. Sprinkle with the Parmesan.

Place bowls under broiler until cheese melts.

Ultimate French Toast

Ingredients

4 eggs
2 tablespoons milk
1/4 teaspoon ground cinnamon
8 slices bread

Directions

Combine eggs, milk and cinnamon; beat well. Dip bread into egg mixture until completely coated.

Heat a lightly oiled griddle or frying pan over medium high heat. Cook bread slices until they are golden brown on both sides. Serve hot.

French Onion Casserole

Ingredients

1 pound lean ground beef
1 cup uncooked white rice
1 (10.5 ounce) can condensed
French onion soup
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup chopped celery
1/2 cup chopped green onions
1/2 cup chopped green bell
pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart casserole dish, combine the ground beef, rice, French onion soup, cream of mushroom soup, celery, green onions and green bell pepper. Mix all together well.

Cover and bake at 350 degrees F (175 degrees C) for 1 hour.

Fabulous Frosted French Toast

Ingredients

6 eggs
1 1/2 cups skim milk
2 tablespoons white sugar
2 teaspoons ground cinnamon
1 (1 pound) loaf French bread, cut into 3/4 inch slices
1/4 cup butter
1 (8 ounce) package fat-free cream cheese, softened
2 tablespoons white sugar
2 tablespoons fat-free sour cream
2 tablespoons frozen whipped topping, thawed

Directions

In a medium bowl, whisk together the eggs, milk, 2 tablespoons of sugar, and cinnamon. Melt one tablespoon of butter in a large skillet over medium heat. Dip a few bread slices into the egg mixture just to coat. Place in the hot skillet, and cook until golden on each side, about 4 minutes per side. Repeat with remaining slices of bread. Melt 1 tablespoon of butter in the skillet before frying each batch of toast.

While the toast is cooking, mix cream cheese, 2 tablespoons of sugar, sour cream, and whipped topping using an electric mixer or blender until smooth, yet firm.

Place servings of warm French toast onto plates, and top with a generous dollop of the frosting.

French Fruitcake

Ingredients

3/4 cup candied orange peel
1/2 cup chopped walnuts
1/2 cup raisins
1/2 cup golden raisins
2 tablespoons all-purpose flour
1/2 cup butter, softened
1/2 cup white sugar
2 1/2 tablespoons honey
2 eggs
1 1/2 tablespoons evaporated milk
2 tablespoons dark rum
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder

Directions

Toss the candied orange peel, walnuts, and raisins with 2 tablespoons flour. Set aside.

In a large bowl, cream the butter or margarine with the sugar and honey. Beat in the egg, then the cream or milk, rum, and vanilla. Stir together the remaining 1 1/2 cups flour and the baking powder; beat into the creamed mixture. Stir in the fruits and nuts. Turn the batter into a greased and floured 9 x 5 inch loaf pan.

Bake in a preheated 350 degrees F (175 degrees C) oven for 10 minutes. Lower the heat to 325 degrees F (165 degrees C). Bake the cake 45 minutes longer, or until it tests done with a toothpick. Transfer to a rack to cool.

Tarte a L'oignon (French Onion Pie)

Ingredients

10 slices bacon, cut into 1 inch pieces
5 onions, thinly sliced
1 teaspoon salt
1/8 teaspoon freshly ground black pepper
1/2 cup milk
1/2 cup heavy cream
1 tablespoon all-purpose flour
4 eggs
1 pinch ground nutmeg
1 (9 inch) unbaked pie crust

Directions

Preheat oven to 400 degrees F (200 degrees C).

Place the bacon into a skillet, and cook over medium heat until browned. Remove bacon from skillet, reserving 4 tablespoons bacon fat, and drain on paper towels.

Place the onions into the same skillet with the bacon fat, and cook over medium-high heat until evenly browned, about 8 minutes. Season with salt and pepper. Combine the milk and cream in a bowl. Sprinkle the flour over the onions, and stir to blend. Stir in the milk mixture. Cook and stir over medium heat until the mixture thickens. Remove from heat, stir in the bacon, and set aside to cool 10 minutes.

Beat the eggs in a mixing bowl until light colored and frothy. Stir a spoonful of the onion mixture into the eggs. Add another spoonful of the onion mixture, and continue stirring. Repeat, until all the onions have been stirred into the eggs and are thoroughly blended. Pour the mixture into the prepared pie shell. Sprinkle with nutmeg.

Bake in preheated oven until the crust is lightly browned, about 20 minutes. Remove from the oven and cool 5 minutes before serving.

Crusty French Bread

Ingredients

1 (.25 ounce) package active dry yeast
1 cup warm water (110 degrees to 115 degrees)
2 tablespoons sugar
2 tablespoons vegetable oil
1 1/2 teaspoons salt
3 cups all-purpose flour
Cornmeal
1 egg white
1 teaspoon cold water

Directions

In a large mixing bowl, dissolve yeast in warm water. Add the sugar, oil, salt and 2 cups flour. Beat until blended. Stir in enough remaining flour to form a stiff dough.

Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; return to bowl. Cover and let rise for 30 minutes.

Punch dough down. Turn onto a lightly floured surface. Shape into a loaf 16 in. long x 2-1/2 in. wide with tapered ends. Sprinkle a greased baking sheet with cornmeal; place loaf on baking sheet. Cover and let rise until doubled, about 25 minutes.

Beat egg white and cold water; brush over dough. With a sharp knife, make diagonal slashes 2 in. apart across top of loaf. Bake at 375 degrees F for 25-30 minutes or until golden brown. Remove from pan to a wire rack to cool.

French Cafe Summer Salad

Ingredients

14 medium red potatoes
1/4 cup olive oil
2 cloves garlic, crushed
2 tablespoons Dijon mustard
2 cups shredded red cabbage
1 (11 ounce) can whole kernel corn, drained
1 large red onion, diced
1 red bell pepper, diced
1 green bell pepper, diced
1 yellow bell pepper, diced
1 cucumber, diced
1 (15.5 ounce) can white kidney or cannellini beans, rinsed and drained (optional)
1/2 cup grated Romano cheese
salt and ground black pepper to taste

Directions

Place the potatoes in a large pot with enough lightly salted water to cover. Bring to a boil over medium-high heat, and cook until tender, but still firm. It will take about 20 minutes. Drain, cool and cut into bite-size pieces.

In a large salad bowl, whisk together the olive oil, garlic, and Dijon mustard. Add the cabbage, corn, red onion, red pepper, green pepper, yellow pepper, and cucumber. Add kidney beans, if desired. Mix in the cooled potatoes. Wash your hands, and use them to mix everything together until well coated with the dressing. Gently stir in the Romano cheese, and season with salt and pepper to taste. Chill for one hour before serving.

Spicy Chili French Fries

Ingredients

4 large russet potatoes, peeled and cut into 1/4 inch thick fries
1/4 cup vegetable oil
1/4 cup tomato-vegetable juice cocktail
1 tablespoon chili powder
1 teaspoon ground cumin
2 teaspoons dried onion granules
1 teaspoon garlic powder
1 teaspoon cayenne pepper
1 teaspoon white sugar
1 tablespoon salt

Directions

Preheat an oven to 375 degrees F (190 degrees C). Grease a large baking sheet.

Fill a large bowl with cold water, add the potatoes, and allow to soak for 10 minutes.

Whisk together the oil, vegetable juice cocktail, chili powder, ground cumin, onion granules, garlic powder, cayenne pepper, sugar, and salt in a large bowl. Drain the potatoes, and pat dry with paper towels. Toss the potatoes with the oil and spice mixture; stir until evenly coated. Arrange fries in a single layer on the prepared baking sheet.

Bake fries in preheated oven for 20 minutes. Turn and continue to bake until browned and crispy, about 20 additional minutes.

Beef-Stuffed French Bread

Ingredients

1 (1 pound) unsliced loaf French bread
1 pound ground beef
1 (10.75 ounce) can condensed cheddar cheese soup, undiluted
1 medium green pepper, chopped
1 celery rib, chopped
1 tablespoon Worcestershire sauce
1 teaspoon salt
1/2 teaspoon pepper
4 slices process American cheese, halved

Directions

Cut off top of bread. Carefully hollow out bottom of loaf, leaving a 1/2-in. shell. Cut removed bread into small cubes; set aside. In a skillet, brown beef; drain. Add soup, green pepper, celery, Worcestershire sauce, salt and pepper. Cook and stir 3-4 minutes. Stir in the reserved bread cubes. Spread into bread shell. Top with cheese. Replace bread top. Place on an ungreased baking sheet. Bake at 350 degrees F for 6-8 minutes or until cheese is melted.

French Breakfast Muffins

Ingredients

1 1/2 cups all-purpose flour
1/2 cup white sugar
1 1/2 teaspoons baking powder
1/4 teaspoon ground nutmeg
1/8 teaspoon salt
1 egg, lightly beaten
1/2 cup milk
1/3 cup butter, melted

1/4 cup white sugar
1/2 teaspoon ground cinnamon
1/3 cup butter, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease muffin cups or line with paper muffin liners.

In a medium mixing bowl, stir together flour, 1/2 cup sugar, baking powder, nutmeg and salt. Make a well in the center of the mixture. Stir together egg, milk and 1/3 cup melted butter. Add egg mixture to flour mixture; stir until just moistened (batter may be lumpy). Spoon batter into prepared muffin cups.

Bake in preheated oven for 20 to 25 minutes. Meanwhile, combine 1/4 cup sugar, cinnamon. When muffins are finished baking, dip tops of muffins in the melted butter, and then in the cinnamon sugar mixture. Serve warm.

Rosemary French Bread

Ingredients

1 (.25 ounce) package active dry yeast
2 cups bread flour
1 teaspoon salt
1 teaspoon white sugar
1 teaspoon butter, softened
17 tablespoons warm water
1 tablespoon dried rosemary, crushed
2 teaspoons minced garlic

Directions

Place ingredients in the pan of the bread machine in the order recommended by the manufacturer. Select cycle; press Start.

Stuffed French Toast

Ingredients

8 French bread
2 (3 ounce) packages cream cheese, softened
1/3 cup crushed pineapple, undrained
1/2 cup chopped pecans
4 eggs
1 cup whipping cream
1/2 teaspoon vanilla extract
1 1/2 teaspoons ground ginger
APRICOT SYRUP:
1 (12 ounce) jar apricot preserves
1/3 cup orange juice

Directions

Cut a pocket through the crust of each slice of bread. In a mixing bowl, beat the cream cheese and pineapple; stir in pecans. Stuff into pockets. In a shallow bowl, beat the eggs, cream, vanilla and ginger; dip both sides of bread. Cook on a greased hot griddle until golden brown on both sides.

Combine syrup ingredients in a saucepan; heat until warmed, stirring constantly. Serve with the French toast.

Real French Onion Soup

Ingredients

2 tablespoons olive oil
8 large red onions, halved and
thinly sliced
salt and pepper to taste
4 (14.5 ounce) cans low-sodium
beef broth
1 sprig fresh thyme
1 sprig fresh parsley
1 cup sherry wine
8 French bread
1 cup shredded Gruyere cheese

Directions

Heat olive oil in a Dutch oven or soup pot over medium heat. Add the onions, and season with a little salt and pepper. Cook, stirring occasionally until onions are nicely browned, about 20 minutes. This step can not be hurried, the end result will be a rich golden brown mass of onion. This is where all your flavor comes from and can take a little practice. The darker you can get the onion without burning, the better the flavor.

Slowly pour the beef broth into the soup, stirring to remove any bits of onion that may be stuck to the bottom of the pan. Add the sprigs of parsley and thyme to the soup. Bring to a simmer, and cook for 20 minutes. Do not boil. Pour the sherry into the soup, and simmer for 5 more minutes. Taste and season with salt and pepper if desired. Remove the sprigs of parsley and thyme.

Preheat the oven's broiler. Place serving bowls onto a baking sheet. Ladle the soup into serving bowls, and float a slice of bread on top of each one. Sprinkle shredded Gruyere cheese over the top. Broil for 2 minutes, or until browned. Serve immediately.

Creamy Garlic French Dressing

Ingredients

1 cup plain yogurt
1/4 cup ketchup
4 teaspoons honey
2 teaspoons Dijon mustard
2 garlic cloves, minced
1/2 teaspoon pepper
mixed salad greens

Directions

In a blender or food processor, combine the first six ingredients. Cover and process until smooth. Pour into a jar or bowl; chill for 20 minutes before serving. Serve over salad greens. Store in the refrigerator.

French Spring Soup

Ingredients

1/4 cup butter
1 pound leeks, chopped
1 onion, chopped
2 quarts water
3 large potatoes, chopped
2 large carrots, chopped
1 bunch fresh asparagus, trimmed
and cut into 1 inch pieces
1/3 cup uncooked long-grain
white rice
4 teaspoons salt
1/2 pound fresh spinach
1 cup heavy cream

Directions

Melt the butter in a large pot over medium heat. Stir in the leeks and onion, and cook until tender.

Pour water into the pot. Mix in potatoes, carrots, asparagus, and rice. Season with salt. Bring to a boil, reduce heat, and simmer 30 minutes, until vegetables and rice are tender.

Stir spinach and heavy cream into the soup mixture, and continue cooking about 5 minutes before serving.

French Toast Fingers

Ingredients

2 eggs
1/4 cup milk
1/4 teaspoon salt
1/2 cup strawberry preserves
8 slices day-old white bread
confectioners' sugar

Directions

In a small bowl, beat eggs, milk and salt; set aside. Spread preserves on four slices of bread; top with the remaining bread. Trim crusts; cut each sandwich into three strips. Dip both sides in egg mixture. Cook on a lightly greased hot griddle for 2 minutes on each side or until golden brown. Dust with confectioners' sugar if desired.

Creamy French-American Soup

Ingredients

1/4 cup butter
2 onions, halved and thinly sliced
1 pint heavy cream
2 cups beef broth
salt and pepper, to taste
3 slices French bread
3 slices provolone cheese
3 slices Swiss cheese

Directions

Preheat oven to broiler setting.

Melt butter in a saucepan over medium heat. Add onions and cook until softened, 5 to 8 minutes. Stir in the heavy cream and beef broth. Bring to a boil, then reduce heat to low and simmer, loosely covered, for 20 minutes. Season with salt and pepper, to taste.

Top each slice of bread with one slice of provolone and one slice of Swiss cheese; place on a cookie sheet. Broil on top oven rack until the cheese browns and the edges of the bread are crispy, 3 to 5 minutes.

To serve, ladle soup into 3 bowls and top with one slice of the cheese-topped bread.

French Toast Corners

Ingredients

6 slices white bread
2 eggs
2/3 cup milk
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
1 tablespoon butter

Directions

Cut each slice of bread twice diagonally to make each slice into 4 triangles.

Beat together eggs, milk, vanilla and cinnamon. Dip the bread slices into egg mixture.

Heat butter over medium-high heat in a frying pan or skillet. Cook bread until golden brown. Serve warm with your favorite topping.

Herbed French Bread

Ingredients

1 (1 pound) loaf French bread
1/2 cup butter or margarine,
softened
1/4 cup minced fresh parsley
1/4 cup minced chives

Directions

Cut bread into 1-in. slices. In a small bowl, combine the butter, parsley and chives; spread over one side of each slice of bread. Place buttered side up on an ungreased baking sheet. Broil 4 in. from the heat for 1-2 minutes or until golden brown.

Praline French Toast

Ingredients

9 eggs
3 cups half-and-half cream
1/3 cup sugar
1 1/2 teaspoons vanilla extract
1/2 teaspoon ground cinnamon or nutmeg
24 (3/4 inch thick) slices French bread
PRALINE SYRUP:
1 1/2 cups packed brown sugar
1/2 cup corn syrup
1/2 cup water
1/2 cup chopped pecans, toasted
2 tablespoons butter or margarine

Directions

In a large bowl, lightly beat eggs. Stir in the cream, sugar, vanilla and cinnamon. Arrange bread in a single layer in two greased 15-in. x 10-in. x 1-in. baking pans. Pour egg mixture over bread. Cover and refrigerate overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 400 degrees F for 20-25 minutes or until golden brown. Meanwhile, for syrup, combine brown sugar, corn syrup and water in a saucepan. Bring to a boil over medium heat. Reduce heat; simmer, uncovered, for 3 minutes. Stir in pecans and butter; simmer 2 minutes longer. Serve with French toast.

Quick French Vanilla Mousse

Ingredients

1 (1 ounce) package JELL-O
Vanilla Flavor Fat Free Sugar Free
Instant Pudding
1/4 cup GENERAL FOODS
INTERNATIONAL Sugar Free
French Vanilla Cafe
2 cups cold fat free milk
1 cup thawed COOL WHIP Sugar
Free Whipped Topping

Directions

Beat first 3 ingredients in medium bowl with whisk 2 minutes.

Stir in COOL WHIP.

Refrigerate 1 hour.

French Tartiflette

Ingredients

3 large potatoes, peeled and sliced
7 slices bacon, chopped
1 tablespoon butter
1 large onion, sliced
1/4 cup white wine
2 tablespoons creme fraiche
1 (8 ounce) round Reblochon cheese
salt and ground black pepper to taste

Directions

Bring a large pot of salted water to a boil over high heat. Add the potatoes, then reduce heat to medium-low, cover, and simmer until tender, about 20 minutes. Drain and allow to steam dry for a minute or two.

Preheat an oven to 425 degrees F (220 degrees C). Grease an 8-inch square baking dish.

Stir-fry bacon in a skillet over medium high heat for about 5 minutes. Remove bacon; pour off bacon fat. In the same skillet, melt the butter, add onions, and cook and stir until the onions are translucent, about 5 minutes. Return the bacon to the pan, add the wine, and simmer until most of the wine has evaporated. Remove from heat.

Place 1/2 of the potatoes into the prepared dish; then spread 1/2 of the bacon mixture over the potatoes. Layer in the remaining potatoes, then spread the creme fraiche over them. Add the remaining half of the bacon mixture. Cut the rind from the Reblochon, cut it into thin slices, and layer the slices evenly over the top of the casserole.

Bake in the preheated oven until cheese is melted and a bit brown, about 15 minutes. Season to taste with salt and pepper and serve hot.

Baked French Toast

Ingredients

1 (1 pound) loaf French bread, sliced
6 eggs
1 1/2 cups skim milk
1/3 cup white sugar
1 tablespoon vanilla extract
6 apple - peeled, cored and sliced
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
2 tablespoons white sugar
1/2 cup white sugar
1/4 cup all-purpose flour
1/2 cup margarine, melted
1/2 cup brown sugar
1/2 cup skim milk
2 teaspoons vanilla extract

Directions

Cut bread into 1 1/2 inch thick slices and place in a lightly greased 9x13 inch baking pan. In a large bowl, beat eggs with 1 1/2 cup skim milk, 1/3 cup white sugar, and 1 tablespoon vanilla. Pour egg mixture over bread slices.

Arrange apple slices on top of bread. Sprinkle cinnamon, nutmeg, and 2 tablespoons white sugar over apples. Cover, and refrigerate overnight.

In the morning: Preheat oven to 350 degrees F (175 degrees C).

Bake toast in preheated oven until golden brown, about 1 hour. Meanwhile, combine 1/2 cup white sugar, flour, and margarine. Stir in brown sugar, 1/2 cup skim milk, and 2 teaspoons vanilla in a small saucepan. Cook until thick. Serve French toast hot with warm sauce.

Thymey-Wimey French Toast

Ingredients

1/4 cup melted butter
1/4 cup milk
2 thick slices crusty bread
2 teaspoons dried thyme leaves
1/3 cup shredded sharp Cheddar cheese
salt and cracked black pepper to taste

Directions

Preheat oven to 375 degrees F (190 degrees C).

Whisk melted butter and milk together with a fork. Soak the bread slices in the milk mixture, turning to cover both sides completely. Sprinkle half of the thyme over one side of the bread pieces.

Heat a dry skillet over medium-low heat, and fry the bread, thyme-side down, until lightly browned, about 5 minutes. Sprinkle the remaining thyme over the bread; turn over and fry until lightly browned, about 5 minutes more. Transfer to a baking sheet; sprinkle with the Cheddar cheese.

Bake in the preheated oven until the cheese is bubbly, about 10 minutes. Remove and serve immediately with salt and cracked pepper.

French Onion Soup II

Ingredients

1 pound onions, sliced
3 tablespoons vegetable oil
2 (14 ounce) cans beef broth
1 teaspoon Worcestershire sauce
1 pinch ground black pepper
6 slices French bread, toasted
2/3 cup shredded Swiss cheese

Directions

Cook and stir onions in vegetable oil in a covered large saucepan over medium heat for 20 minutes. Stir in the beef broth, Worcestershire sauce and black pepper; heat to a boil. Remove from heat.

Place bread on a baking sheet; sprinkle bread with cheese. Broil 4-to-5 inches from heat for about 1 minute or until cheese is melted and golden.

Ladle soup into bowls and top with bread.

Pork Chops and French Onion Rice

Ingredients

1 tablespoon vegetable oil
6 bone-in pork chops
1 (10.5 ounce) can Campbell's®
Condensed French Onion Soup
1/2 cup water
ground black pepper
1 stalk celery, chopped
1/4 teaspoon dried thyme
1/2 cup uncooked regular long-
grain white rice

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the pork and cook until well browned on both sides. Pour off any fat.

Stir the soup, water, black pepper, celery, thyme and rice in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 30 minutes or until the pork is cooked through and the rice is tender, stirring the rice occasionally.

Lemon Cream Stuffed French Toast with Streusel

Ingredients

1 (8 ounce) package reduced-fat cream cheese (Neufchatel)
1/4 cup powdered sugar
1 teaspoon vanilla
1 (22 ounce) can LUCKY LEAF® Lemon Pie Filling
8 eggs
2 cups milk
1 (16 ounce) loaf French bread
1/2 cup quick-cooking rolled oats
1/4 cup packed brown sugar
1 teaspoon ground cinnamon
1/4 teaspoon salt
2 tablespoons butter
Fresh blueberries or sliced strawberries

Directions

Preheat oven to 350 degrees F. Lightly grease a 3-quart rectangular baking dish; set aside. In a large bowl beat cream cheese with an electric mixer on medium speed until smooth. Beat in powdered sugar and vanilla. Add pie filling; beat until well combined. In a large bowl whisk together eggs and milk until combined.

Trim ends off French bread and discard or save for another use. Cut loaf into 16 slices. Arrange half the slices in the prepared baking dish, overlapping slices if necessary. Evenly pour on 1/2 of the egg mixture (about 1 3/4 cups). Spoon lemon filling atop bread slices in dish, spreading evenly. Top with remaining bread slices. Dish will be very full. Slowly pour remaining egg mixture evenly over bread slices in dish.

In a medium bowl combine oats, brown sugar, cinnamon, and salt. Using a pastry blender, cut in butter until mixture is crumbly. Sprinkle oat mixture over bread slices in dish.

Bake, uncovered, for 40 to 45 minutes or until set in the center. Let stand on a wire rack for 20 to 30 minutes before serving. Serve with berries.

French Fruitcake

Ingredients

3/4 cup candied orange peel
1/2 cup coarsely chopped walnuts
1/2 cup raisins
1/2 cup golden raisins
2 tablespoons all-purpose flour
1/2 cup butter, softened
1/2 cup white sugar
2 1/2 tablespoons honey
2 eggs
1 1/2 tablespoons light cream
2 tablespoons dark rum
1 teaspoon vanilla extract
1 1/2 cups all-purpose flour
1/2 teaspoon baking powder

Directions

Toss the candied orange peel, walnuts, and raisins with 2 tablespoons flour. Set aside.

In a large bowl, cream the butter with the sugar and honey. Beat in the egg, then the cream or milk, rum, and vanilla. Stir together the remaining 1 1/2 cups flour and the baking powder; beat into the creamed mixture. Stir in the fruits and nuts. Turn the batter into a greased and floured 9 x 5 inch loaf pan.

Bake in a preheated 350 degrees F (175 degrees C) oven for 10 minutes. Lower the heat to 325 degrees F (165 degrees C). Bake the cake 45 minutes longer, or until it tests done with a toothpick. Transfer to a rack to cool.

Cheese Frenchy Sandwiches

Ingredients

1/4 cup mayonnaise
8 slices bread
8 slices processed American cheese
1 egg
1/2 cup milk
1/4 teaspoon salt
1 cup crushed saltine crackers
vegetable oil for frying

Directions

Spread mayonnaise on one side of each slice of bread. Top four slices with two cheese slices. Top with remaining bread, mayonnaise side down. Cut each sandwich into four triangles.

In a bowl, beat the egg, milk and salt. Dip sandwiches into egg mixture, then roll in cracker crumbs. Wrap in foil and freeze for up to 1 month.

In a skillet, heat 1 in. of oil to 375 degrees F. Fry a few frozen sandwiches at a time for 2 minutes on each side or until golden brown.

Blueberry French Toast Cobbler

Ingredients

4 eggs
1/2 cup milk
1 teaspoon vanilla extract
1/4 teaspoon baking powder
10 (3/4 inch thick) slices day-old French bread
4 1/2 cups unsweetened frozen blueberries
1/2 cup sugar
2 tablespoons butter or margarine, melted
1 teaspoon cornstarch
1 teaspoon ground cinnamon
1 tablespoon butter or margarine, softened

Directions

In a bowl, beat eggs, milk, vanilla and baking powder until smooth. Pour into a large shallow baking dish. Add bread slices, turning once to coat. Cover and chill for 8 hours or overnight. Combine blueberries, sugar, melted butter, cornstarch and cinnamon. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Cover and chill 8 hours or overnight. Remove both pans from the refrigerator 30 minutes before baking. Place prepared bread on top of blueberry mixture. Spread softened butter on top. Bake, uncovered, at 400 degrees F for 30-35 minutes or until toast is golden brown and blueberries are bubbly.

Apple-Raisin French Toast Casserole

Ingredients

1 cup brown sugar
1 teaspoon ground cinnamon
1/2 cup butter, melted
3 apples - peeled, cored and sliced
1/2 cup raisins
1 (1 pound) loaf French baguette, cut into 1 inch slices
6 eggs, lightly beaten
1 1/2 cups milk
1 tablespoon vanilla extract
2 teaspoons ground cinnamon

Directions

Grease a 9x13 inch baking dish. In a large bowl, mix together brown sugar and 1 teaspoon cinnamon. Mix in melted butter. Stir in apples and raisins until evenly coated. Pour into prepared pan. Arrange bread slices in an even layer over apples.

In the bowl, whisk together eggs, milk, vanilla and 2 teaspoons cinnamon. Pour over bread, making sure every slice is fully soaked. Cover with aluminum foil, and refrigerated overnight.

Preheat oven to 375 degrees F (190 degrees C). Remove dish from refrigerator while the oven is heating. Bake covered for 40 minutes. Remove cover, and bake 5 minutes. Let stand 5 minutes before serving.

Easy French Toast

Ingredients

1 egg
3/4 cup milk
1 tablespoon ground cinnamon
1 teaspoon vanilla extract
1 pinch salt
2 slices bread

Directions

Beat together egg, milk, cinnamon, vanilla and salt.

Heat a lightly oiled skillet or griddle over medium heat.

Soak bread slices in egg mixture for 20 second on each side, or until thoroughly coated. Cook bread until both sides are lightly browned and crisp. Serve hot.

Vanilla Banana French Toast

Ingredients

2 eggs
3/4 teaspoon vanilla extract
1 tablespoon ground cinnamon
2 1/4 teaspoons white sugar
2 slices bread
1 banana, sliced

Directions

Beat eggs, vanilla, cinnamon, and sugar together in a bowl. Place bread into the egg mixture to soak.

Heat a lightly oiled skillet over medium heat and brown the slices of bread on both sides. Heat a smaller lightly oiled skillet over medium-low heat and pour the remaining egg mixture into the skillet. Allow the eggs to set in the skillet for 1 to 2 minutes, then continue to cook and stir eggs until scrambled.

Place 1 slice of toast onto a plate and top with the eggs. Layer the slices of banana over the eggs, then place the second slice of toast on top to make a sandwich.

Peach French Toast

Ingredients

1 cup packed brown sugar
1/2 cup butter or margarine
2 tablespoons water
1 (29 ounce) can sliced peaches,
drained
12 (3/4 inch thick) slices day-old
French bread
5 eggs
1 1/2 cups milk
1 tablespoon vanilla extract
Ground cinnamon

Directions

In a saucepan, bring brown sugar, butter and water to a boil. Reduce heat; simmer for 10 minutes, stirring frequently. Pour into a greased 13-in. x 9-in. x 2-in. baking dish; top with peaches. Arrange bread over peaches.

In a bowl, whisk the eggs, milk and vanilla; slowly pour over bread. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Sprinkle with cinnamon. Cover and bake at 350 degrees F for 20 minutes. Uncover; bake 25-30 minutes longer or until the bread is golden brown. Serve with a spoon.

Blueberry French Toast

Ingredients

1 (1 pound) loaf Italian bread, cut into 1 inch cubes
1 (8 ounce) package cream cheese, diced
1 cup blueberries
12 eggs
2 cups milk
1/3 cup maple syrup

1 cup white sugar
2 tablespoons cornstarch
1 cup water
1 cup blueberries
1 tablespoon butter

Directions

Place half of the bread cubes in a lightly greased 9x13 inch baking pan. Sprinkle cream cheese on top of bread cubes. Top with 1 cup blueberries and remaining bread. In a large bowl, beat together eggs, milk and maple syrup. Pour egg mixture over bread. Cover pan and refrigerate overnight.

The next morning, remove pan from refrigerator 30 minutes before baking. Preheat oven to 350 degrees F (175 degrees C).

Cover pan with aluminum foil and bake in preheated oven for 30 minutes. Uncover pan and bake for an additional 30 minutes, until golden brown and center is set.

To make Sauce: In a saucepan, combine sugar and cornstarch, add water. Boil over medium heat for 3 minutes, stirring constantly. Stir in blueberries and reduce heat. Simmer 8 to 10 minutes, or until the berries have burst. Stir in butter until melted. Serve the sauce over squares of french toast.

French Cookies (Belgi Galettes)

Ingredients

2 pounds dark brown sugar
1 pound butter
7 eggs
1 tablespoon vanilla extract
6 1/2 cups all-purpose flour

Directions

In a large bowl, stir together the brown sugar and butter until smooth and creamy; then add eggs and vanilla, and beat well. Gradually stir in flour. Set bowl over a hot water bath, and stir to blend ingredients. Cover, and refrigerate overnight.

Preheat the galette iron.

Shape dough into 1 inch balls, and place in the galette iron. Close the iron, and cook the cookies. This should take about 30 seconds in an electric galette iron, or 2 to 4 minutes in a handheld iron over a medium flame. Carefully remove cookies and cool on wire racks.

Raspberry Cheesecake Stuffed French Toast

Ingredients

1 cup milk
2 tablespoons vanilla extract
1 cup white sugar
2 tablespoons cinnamon
4 eggs, beaten
1 cup raspberry puree
4 ounces cream cheese, softened
1 loaf French bread, cut into 1
inch slices
butter
confectioners' sugar for dusting
nutmeg, for topping

Directions

In a bowl, whisk milk, vanilla, sugar, and cinnamon into the beaten eggs until well blended. Set aside. In a separate bowl, cream together raspberry puree and cream cheese until smooth. Make 'sandwiches' by cutting each slice of bread in half and spreading raspberry-cheese mixture in the center, then top with the other half.

Melt butter over medium heat in a large skillet or griddle. Dip bread into egg mixture, coating thoroughly. Cook until well-browned on both sides, about 5 minutes. Dust with confectioners' sugar and nutmeg. Serve immediately.

Panettone French Toast With Orange Mascarpone

Ingredients

1 (12 ounce) panettone
1 (8 ounce) container mascarpone cheese
1/3 cup orange juice
1/3 cup orange marmalade
4 eggs
1/4 teaspoon ground cinnamon
1 pinch ground nutmeg
3 tablespoons olive oil

Directions

Slice panettone into 1 inch slices; cut each slice into 4 wedges. In a small bowl, whisk together the mascarpone, orange preserves, and orange juice. In a separate large bowl, whisk the eggs, cinnamon, and nutmeg.

Heat the olive oil in a large skillet over medium heat. Dip the panettone into the egg mixture, coating well. Place into the hot oil; fry until golden brown, about 3 minutes per side. Serve with the orange mascarpone sauce.

French Onion Soup I

Ingredients

1/4 cup butter
3 onions, thinly sliced
1 teaspoon white sugar
1 tablespoon all-purpose flour
2 1/2 cups water
1/2 cup red wine
2 (10.5 ounce) cans condensed beef broth
1 French baguette
8 ounces sliced Swiss cheese

Directions

Melt butter or margarine in a 4 quart saucepan. Stir in sugar. Cook onions over medium heat for 10 minutes, or until golden brown.

Stir in flour until well blended with the onions and pan juices. Add water, wine, and beef broth; heat to boiling. Reduce heat to low. Cover soup, and simmer for 10 minutes.

Cut four 1 inch thick slices of bread from the loaf. Toast the bread slices at 325 degrees F (165 degrees C) just until browned, about 10 minutes. Reserve the remaining bread to serve with the soup.

Ladle soup into four 12 ounce, oven-safe bowls. Place 1 slice toasted bread on top of the soup in each bowl. Fold Swiss cheese slices, and fit onto toasted bread slices. Place soup bowls on a cookie sheet for easier handling.

Bake at 425 degrees F (220 degrees C) for 10 minutes, or just until cheese is melted

Overnight Caramel French Toast

Ingredients

1 cup packed brown sugar
1/2 cup butter
2 tablespoons light corn syrup
12 slices bread
1/4 cup sugar
1 teaspoon ground cinnamon,
divided
6 eggs
1 1/2 cups milk
1 teaspoon vanilla extract

Directions

In a small saucepan, bring the brown sugar, butter and corn syrup to a boil over medium heat, stirring constantly. Remove from the heat. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Top with six slices of bread. Combine sugar and 1/2 teaspoon cinnamon; sprinkle half over the bread. Place remaining bread on top. Sprinkle with remaining cinnamon-sugar; set aside.

In a large bowl, beat the eggs, milk, vanilla and remaining cinnamon. Pour over bread. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Bake, uncovered, at 350 degrees F for 30-35 minutes.

French Dip Sandwiches

Ingredients

1 (3 pound) boneless beef chuck roast
1 teaspoon dried oregano
1 teaspoon dried rosemary, crushed
1/2 teaspoon seasoned salt
1/4 teaspoon pepper
3 cups beef broth
1 bay leaf
1 clove garlic, peeled
sliced French bread

Directions

Place roast on a rack in a pressure cooker; sprinkle with oregano, rosemary, seasoned salt and pepper. Add broth, bay leaf and garlic. Close cover securely; place pressure regulator on vent pipe.

Bring cooker to full pressure over high heat. Reduce heat to medium-high and cook for 1 hour. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.)

Remove from the heat. Immediately cool according to manufacturer's directions until pressure is completely reduced. remove beef; shred with two forks. Discard bay leaf and garlic from broth. Serve shredded beef on French bread with broth for dipping.

Stuffed French Toast II

Ingredients

8 slices oatnut bread
1/2 (8 ounce) package cream cheese, softened
1/2 cup seedless raspberry jam
5 eggs, beaten
1/4 cup milk
1 1/2 teaspoons almond extract
1 tablespoon butter

Directions

Spread 4 slices oatnut bread on one side with cream cheese. Spread remaining 4 slices on one side with raspberry jam. Press cream cheese slices together with jam slices, forming sandwiches.

In a medium, shallow bowl, beat together the eggs, milk and almond extract.

Melt butter in a large, heavy skillet over medium high heat. Dip sandwiches in the egg mixture to coat. Place in the skillet, and cook on both sides until golden brown.

SMUCKER'S® Stuffed French Toast

Ingredients

1 serving Crisco® Original No-Stick Cooking Spray

Filling:

1 (8 ounce) package cream cheese, softened
2 tablespoons sugar
1/2 teaspoon ground cinnamon
1/2 cup chopped walnuts or pecans
1 teaspoon vanilla extract

Toast:

1 (1 pound) loaf French bread
4 large eggs, beaten
1 cup half-and-half
1/2 teaspoon vanilla extract
1/2 teaspoon nutmeg

Glaze:

1 cup Smucker's® Apricot Preserves
1/2 cup orange juice
1/2 teaspoon almond extract

Directions

Heat oven to 225 degrees F. Spray griddle with no-stick cooking spray.

Blend together filling ingredients in small bowl until light and fluffy. Set aside.

Cut bread into 10 to 12 slices, approximately 1-1/2 inch thick. Cut a small slice along the top of each piece, creating a pocket in the middle. Fill with a heaping tablespoon of filling.

Mix together the eggs, half-and-half, vanilla and nutmeg. Dip bread in egg mixture and cook on prepared griddle until both sides are golden brown, being careful to keep filling in bread pocket. Place cooked slices on baking sheet and place in oven to keep warm.

Heat preserves in small saucepan until melted. Stir in orange juice and almond extract. To serve, drizzle over French toast.

French Onion Soup VIII

Ingredients

- 1 tablespoon butter
- 1 tablespoon olive oil
- 4 large onion, thinly sliced
- 1 tablespoon all-purpose flour
- 2 (14 ounce) cans beef broth
- 1/2 cup white wine
- 1 1/2 cups water
- 2 bay leaves
- 6 slices French bread
- 1 cup shredded Swiss cheese

Directions

In a large saucepan over low heat, melt butter with olive oil. Cook onions in mixture, stirring occasionally, for 30 minutes, until very soft, translucent and brown on the edges.

Sprinkle the flour over the onions and stir to combine. Pour in beef broth, wine and water with bay leaves. Bring to a boil, then reduce heat and simmer, uncovered, 20 to 30 minutes.

Preheat oven broiler.

Toast the bread slices. Ladle the soup into 6 ovenproof bowls and place the bowls on a baking sheet. Place a toasted slice of bread over each bowl and top with Swiss cheese.

Place bowls under broiler until cheese is melted.

Creme Brulee French Toast

Ingredients

1/2 cup unsalted butter
1 cup packed brown sugar
2 tablespoons corn syrup
6 French bread
5 eggs
1 1/2 cups half-and-half cream
1 teaspoon vanilla extract
1 teaspoon brandy-based orange
liqueur (such as Grand Marnier®)
1/4 teaspoon salt

Directions

Melt butter in a small saucepan over medium heat. Mix in brown sugar and corn syrup, stirring until sugar is dissolved. Pour into a 9x13 inch baking dish.

Remove crusts from bread, and arrange in the baking dish in a single layer. In a small bowl, whisk together eggs, half and half, vanilla extract, orange brandy, and salt. Pour over the bread. Cover, and chill at least 8 hours, or overnight.

Preheat oven to 350 degrees F (175 degrees C). Remove the dish from the refrigerator, and bring to room temperature.

Bake uncovered 35 to 40 minutes in the preheated oven, until puffed and lightly browned.

French Salad with Russian Dressing

Ingredients

5 eggs
1 head iceberg lettuce, shredded
1 head romaine lettuce, torn
1 head leaf lettuce, torn
1 large cucumber, sliced
2 large carrots, shredded

Russian Salad Dressing:

1 cup French salad dressing
1 cup creamy salad dressing
1 teaspoon bottled hot pepper sauce

Directions

Place eggs in a saucepan with enough cold water to cover. Bring to a boil and immediately remove from heat. Cover pan, and let eggs stand in hot water for 10 to 12 minutes. Drain, cool, and peel. Cut in half and remove yolks. Mash yolks with a fork. Slice whites into small pieces.

In a large bowl, toss together the egg whites, iceberg lettuce, romaine lettuce, and leaf lettuce. Arrange the cucumber slices on top of the salad in a ring along the inside edge of the bowl. Sprinkle salad with carrots inside the cucumber ring. Sprinkle all with egg yolks.

In a separate bowl, mix the French salad dressing, creamy salad dressing, and hot pepper sauce. Serve as dressing for the salad.

Cheddar French Toast with Dried Fruit Syrup

Ingredients

1 1/2 cups maple syrup
1 (7 ounce) bag diced dried mixed fruit
1/4 cup chopped walnuts
12 slices Italian or French bread (cut diagonally 1-inch thick)
1 1/3 cups shredded sharp Cheddar cheese
4 eggs
2 cups milk
1/4 teaspoon salt

Directions

Combine syrup, fruit and walnuts; let stand overnight. Cut a slit in the crust of each slice of bread to form a pocket. Stuff each pocket with 2 tablespoons cheese. In a bowl, beat eggs, milk and salt; soak bread for 2 minutes per side. Cook on a greased hot griddle until golden brown on both sides. Serve with dried fruit syrup.

Skiers' French Toast

Ingredients

2 tablespoons light corn syrup
1/2 cup butter
1 cup packed brown sugar
1 (1 pound) loaf unsliced white bread, with crust trimmed
5 eggs
1 1/2 cups milk
1 tablespoon vanilla extract
1/4 teaspoon salt

Directions

Combine light corn syrup, butter and sugar in saucepan; simmer until syrup-like. Pour mixture over the bottom of a 9"x 13" pan.

Slice bread into 12-16 slices; place over the syrup. Layer as needed.

Beat together the eggs, milk, vanilla, and salt. Pour over bread. Cover with saran wrap. Refrigerate overnight.

Bake in a preheated oven 350 degree F (175 degrees C) for 45 minutes.

Cut into squares. Invert and serve.

Eggnog French Toast

Ingredients

2 eggs, beaten slightly
1 1/2 cups eggnog
1 1/2 tablespoons ground
cinnamon
1 teaspoon pumpkin pie spice
12 slices French bread

Directions

Whisk the eggs, eggnog, cinnamon, and pumpkin pie spice together in a mixing bowl until well blended. Pour the mixture into a shallow dish.

Preheat an electric skillet to 300 degrees F (150 degrees C). Lightly grease the skillet.

Dip one slice of bread at a time into the eggnog mixture, being sure to coat each side of the bread thoroughly.

Place the prepared bread slices into the preheated skillet, and cook, turning once, until golden brown on each side. Place cooked slices on a serving plate and cover with foil to keep warm until all French toast is cooked. Serve immediately.

Caramelized French Toast

Ingredients

4 tablespoons butter, divided
6 eggs
1/2 cup milk
1/8 teaspoon salt
8 slices bread
1 cup brown sugar
1/2 cup water

Directions

Melt two tablespoons of butter in a frying pan or skillet over medium high heat.

Beat together eggs, milk and salt. Dip bread one at a time into egg mixture and fry until light brown and egg is cooked.

After 4 slices of bread have been cooked, melt remaining 2 tablespoons butter. Cook remaining bread slices until light brown on both sides and egg is cooked.

After all bread slices have been cooked and removed from pan, add brown sugar to pan. Stir until melted and sticky. Add water and stir. Place French toast in caramel sauce. Turn to coat, then remove from pan. Serve.

German French Toast

Ingredients

1 teaspoon butter
2 eggs
1/2 cup milk
8 slices white bread
8 slices Muenster cheese

Directions

Melt butter in a skillet over medium heat. In a shallow bowl, beat together eggs and milk.

Dip bread slices one at a time in egg mixture, and fry in butter until golden. After turning once, top with a slice of muenster cheese, and cover until cheese is melted.

Easy Pina Colada French Toast

Ingredients

8 eggs
2/3 cup milk
1/2 cup bottled pina colada drink mix
1 tablespoon butter, or as needed
12 (1/2 inch thick) slices French bread
2 bananas, sliced

Directions

Whisk together the eggs, milk, and pina colada mix in a bowl. Heat a skillet over medium heat; melt butter in the skillet until the foam disappears. Soak the bread slices in the egg mixture, turning the slices over a couple of times.

Gently lay the soaked bread slices into the hot skillet 2 at a time and pan-fry until the french toast is golden brown, about 2 minutes per side. Transfer cooked french toast slices to a warmed platter while you finish cooking. Top each 2-slice serving with several slices of banana to serve.

French Coconut Pie

Ingredients

2 1/4 cups white sugar
2 tablespoons all-purpose flour
6 eggs
1 cup buttermilk
1/2 cup margarine, melted
1 cup flaked coconut
1 cup chopped pecans
2 prepared 8 inch pastry shells

Directions

Preheat oven to 350 degrees F (175 degrees C). In a small bowl, mix together the sugar and flour.

In a large bowl, mix the eggs with a wire whisk. Whisk flour mixture into eggs, until smooth. Stir in buttermilk, margarine, coconut and pecans. Pour into unbaked pie crusts.

Bake in preheated oven for 45 minutes. If making a 9 inch deep dish pie, bake for 1 hour.

Make Ahead French Toast

Ingredients

5 eggs, lightly beaten
1 1/2 cups milk
1 cup half-and-half cream
1 teaspoon vanilla extract
1/2 (1 pound) loaf French bread,
cut diagonally in 1 inch slices

1/2 cup butter, melted
1 cup light brown sugar
2 tablespoons maple syrup
1 cup chopped pecans

Directions

In a large bowl, whisk together eggs, milk, cream and vanilla. Dip bread slices into egg mixture and place in a lightly greased 9x13 inch baking pan. Refrigerate overnight.

The next morning: Preheat oven to 350 degrees F (175 degrees C).

In a small bowl, combine butter, sugar, maple syrup and pecans. Spoon mixture over bread.

Bake in preheated oven until golden, about 40 minutes. Let stand 5 minutes before serving.

French Lace Cookies

Ingredients

1/2 cup light corn syrup
1/2 cup shortening
2/3 cup packed brown sugar
1 cup all-purpose flour
1 cup chopped pecans

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare cookie sheets by covering with parchment.

In a medium saucepan, heat the corn syrup, shortening and brown sugar over medium heat. Stir constantly until the mixture comes to a boil. In a small bowl toss together the flour and nuts; stir into the saucepan mixture, and remove from the heat.

Keep the batter warm by setting over a pan of hot water. Drop by teaspoonfuls onto the prepared cookie sheets. Cookies should be at least 3 inches apart. Bake for about 5 minutes, until the center of the cookie is set. Let the cookies set before removing from the baking sheets.

French Dressing I

Ingredients

1 cup mayonnaise
1 tablespoon milk
2 tablespoons apple cider vinegar
2 tablespoons white sugar
1 teaspoon paprika
1/2 teaspoon dry mustard
1/4 teaspoon salt

Directions

In a large bowl, whisk together the mayonnaise, milk, vinegar, sugar, paprika, mustard and salt. Cover and refrigerate until chilled.

Kerry's French Toast

Ingredients

1 cup softened cream cheese
1/2 cup brown sugar
1/4 teaspoon ground allspice
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
8 (1/2 inch) slices egg bread
6 extra large eggs, beaten
1/4 cup milk
1/4 cup butter

Directions

In a medium bowl, blend the cream cheese with brown sugar, allspice, nutmeg and cinnamon

Spread 4 slices bread with the cream cheese mixture, and top with remaining bread slices, creating sandwiches.

Mix eggs and milk in a shallow bowl. Dip bread into the egg and milk to coat thoroughly.

Melt butter in a medium skillet over medium high heat. Cook coated bread slices 2 to 4 minutes on each side, or until golden brown.

French Breakfast Puffs

Ingredients

1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon nutmeg
1/2 cup white sugar
1/3 cup shortening
1 egg
1/2 cup milk

1/2 cup white sugar
1 teaspoon ground cinnamon
6 tablespoons margarine, melted

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease 12 muffin cups or line cups with paper muffin liners.

In a large bowl, whisk together flour, baking powder, salt, and nutmeg. In a separate bowl, cream together 1/2 cup sugar and shortening. Beat in egg. Stir flour mixture into shortening mixture alternately with milk. Beat well. Spoon batter into prepared muffin cups.

Bake in preheated oven for 20 to 25 minutes. While muffins are baking, combine 1/2 cup sugar and 1 teaspoon cinnamon.

Remove muffins from oven and muffin pan. Immediately, dip the tops of the muffins into the melted margarine, then into the sugar/cinnamon mixture. Repeat with each muffin, until all muffin tops are covered. Serve warm.

French Apple Pie with Cream Cheese Topping

Ingredients

1/4 cup butter, softened
1 cup white sugar
1 egg
1/4 teaspoon salt
1 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 teaspoon baking soda
1 cup all-purpose flour
1/2 cup chopped walnuts
2 1/2 cups diced apple without peel
1 teaspoon vanilla extract
2 tablespoons hot water
3 ounces cream cheese, softened
3 tablespoons unsalted butter, softened
1/2 teaspoon vanilla extract
1 1/2 cups sifted confectioners' sugar

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 9-inch pie pan.

Combine 1/4 cup butter, white sugar, egg, salt, cinnamon, nutmeg, soda, flour, nuts, apples, 1 teaspoon vanilla, and hot water in the order given. (Batter will be thick). Pour into pie pan.

Bake for 45 minutes at 350 degrees F (175 degrees C).

Serve with cream cheese frosting. To make frosting: mix cream cheese, 3 tablespoons butter, 1/2 teaspoon vanilla, and sifted confectioners' sugar. Beat until smooth. Can serve hot or warm. Also, can refrigerate and let cream cheese topping set up for a cold dessert.

French Onion Soup With Browned Garlic

Ingredients

1 cup dry sherry
4 onions, thinly sliced
9 cloves garlic, minced
1 tablespoon whole wheat flour
4 cups vegetable broth
1/2 teaspoon ground black pepper
salt to taste
6 slices French bread, toasted

Directions

In a large, heavy stockpot over medium heat, cook sherry until bubbling. Add the onions, and reduce heat to medium. Cook onions slowly, stirring frequently, for at least 20 minutes, until they begin to form a paste.

Stir in the garlic and continue to cook for 5 to 10 minutes, until garlic begins to look brown.

Stir in flour and cook for 2 minutes. Pour in broth and bring to a boil. Reduce heat and simmer for 20 minutes. Season with pepper and salt. Ladle soup into bowls, and float a slice of toasted bread on top of each serving.

Baked Blueberry French Toast

Ingredients

24 slices day-old French bread
1 (8 ounce) package reduced-fat cream cheese, cubed
2/3 cup fat-free milk
1/2 cup reduced-fat sour cream
1/2 cup fat-free plain yogurt
1/3 cup maple syrup
1 teaspoon vanilla extract
1 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
2 cups egg substitute
2 cups fresh or frozen blueberries
confectioners' sugar

Directions

Place 12 slices of bread in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. In a blender or food processor, combine cream cheese, milk, sour cream, yogurt, syrup, vanilla, nutmeg and cinnamon. Add egg substitute; cover and process until smooth. Pour half of the egg mixture over bread; sprinkle with blueberries. Top with the remaining bread and egg mixture. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Cover and bake at 350 degrees F for 30 minutes. Uncover; bake 20-30 minutes longer or until a knife inserted near the center comes out clean. Let stand for 10 minutes before serving. Dust with confectioners' sugar.

French Crullers

Ingredients

4 tablespoons white sugar
1 teaspoon salt
1 teaspoon orange zest
4 tablespoons shortening
1 cup hot water
1 cup all-purpose flour
3 eggs
1 1/2 tablespoons shortening
1 1/2 cups confectioners' sugar
3 tablespoons cream
1/8 teaspoon salt
1 teaspoon vanilla extract

Directions

Put 4 tablespoons sugar, salt, shortening and orange rind in saucepan with 1 cup hot water. Bring to a boil. Mix in 1 cup of flour. Cook until thick, stirring constantly. Remove from heat, and cool slightly. Beat in one egg at a time, beating each one in thoroughly before adding another.

Using a rose tip, press dough through pastry bag, in desired shape, onto a well-greased square of heavy paper. Turn paper upside down and let crullers drop into deep, hot fat (375 degrees F - 190 degrees C). Fry until well puffed up and golden brown in color, about 6 to 7 minutes. Drain on unglazed paper. Ice with confectioners' frosting.

To Make Frosting: Cream 1 1/2 tablespoons shortening and continue creaming while slowly adding sugar. Add cream, salt, and vanilla and mix smooth.

Sausage French Bread Pizza

Ingredients

1 pound Bob Evans® Original
Recipe Sausage Roll
1 French baguette (about 20
inches long)
1/2 cup pizza sauce
1 cup shredded Italian style
cheese
2 ounces sliced pepperoni

Directions

Preheat oven to 350 degrees F. Crumble and cook sausage in medium skillet until brown. Set aside. Slice baguette in half lengthwise. Place halves on a baking sheet. Spread with sauce. Top with cheese, sausage and pepperoni. Bake for 5 minutes or until cheese is melted. Cut into 2 inch pieces.

French Shrimp Salad

Ingredients

1 pound fresh asparagus
3/4 pound cooked shrimp -
peeled and deveined
1/3 cup mayonnaise
1 tablespoon lemon juice
6 artichoke hearts, drained
1 cup French dressing
2 hard-cooked eggs, chopped
6 sprigs fresh parsley

Directions

Cook the asparagus in boiling salted water until tender. Remove and cool under cold water. Reserve six stalks and cut remaining asparagus into 1 inch pieces.

Cook and clean shrimp. Again reserve the best six and dice the remainder. In a bowl, combine shrimp and asparagus, mix gently with mayonnaise and lemon juice.

In a separate bowl, marinate the artichoke hearts in 1 cup French dressing.

Place shrimp and asparagus in an attractive shallow bowl. Garnish with sieved egg and arrange reserved asparagus on top to resemble the spokes of a wheel.

Drain the artichoke bottoms and garnish each with a dollop of mayonnaise, 1 whole shrimp and 1 parsley sprig. Arrange them around the salad.

Easiest Slow Cooker French Dip

Ingredients

3 pounds beef sirloin roast
1 (1 ounce) packet dry au jus mix
1 cup water
8 (1 ounce) slices provolone cheese
8 hoagie rolls, split lengthwise

Directions

Place the beef roast into a slow cooker. Stir together the water and au jus mix; pour over the roast. Cover and cook on Low for 6 to 8 hours.

Remove the roast from the slow cooker and shred or slice. Open the hoagie rolls and top with beef and provolone cheese. Serve with small bowls of the hot au jus from the slow cooker.

French Burgers

Ingredients

1/2 cup crumbled feta cheese
1/4 cup sliced green onion
1 teaspoon dried tarragon
salt and ground black pepper to taste
1 1/2 pounds ground turkey
2 tablespoons olive oil
1 thin slice red onion
2 tablespoons flour
1/2 cup chicken broth
1/2 cup red wine
1/2 teaspoon chopped fresh parsley
1/2 teaspoon dried minced onion
1/2 teaspoon crushed bay leaf
1/4 teaspoon dried thyme
salt and ground black pepper to taste

Directions

Preheat an oven to 450 degrees F (230 degrees C).

Mix together the feta cheese, green onion, and tarragon in a small bowl; season with salt and pepper and set aside.

Form the ground turkey into 8 even-sized patties. Top four of the patties with even portions of the cheese mixture. Top each with one of the remaining patties. Pinch the edges together to seal.

Bake the patties in the preheated oven until cooked through, 20 to 30 minutes, turning once.

Heat the olive oil in a skillet over low heat. Cook and stir the red onion in the hot oil until browned; remove the onion and discard. Stir the flour into the oil and cook until deep brown in color. Remove the pan from the heat and add the chicken broth, red wine, parsley, minced onion, bay leaf, and thyme. Return the pan to heat and bring to a boil while stirring; season with salt and pepper. Pour the sauce over the patties to serve.

Fancy French Beans

Ingredients

4 cups frozen French-style green beans
1 cup canned bean sprouts
1 (8 ounce) can sliced water chestnuts, drained
2 tablespoons butter or margarine
2 tablespoons all-purpose flour
1/4 teaspoon salt
1/8 teaspoon pepper
dash cayenne pepper
1 1/2 cups half-and-half cream
1/2 teaspoon Worcestershire sauce
1/2 cup sliced almonds
1/4 cup shredded Swiss cheese
1/4 cup grated Parmesan cheese

Directions

Cook beans according to package directions. Add bean sprouts and water chestnuts; heat through. Drain well and set aside. In a saucepan, melt butter. Stir in flour, salt, pepper and cayenne until smooth. Gradually add cream. Bring to a boil; cook and stir for 2 minutes or until thickened. Add Worcestershire sauce and bean mixture; toss to coat. Pour into a greased 2-qt. baking dish. Combine almonds and cheese; sprinkle over the top. Broil 4-6 in. from the heat for 5 minutes or until almonds are golden brown and cheese is bubbly.

French Country Bread

Ingredients

1/2 teaspoon active dry yeast
1 cup warm water
1 1/2 cups bread flour
2 teaspoons active dry yeast
2 cups warm water
1 cup whole wheat flour
3 cups bread flour
2 teaspoons salt

Directions

The night before baking the bread prepare this starter: In a medium sized non-metal mixing bowl dissolve 1/2 teaspoon active dry yeast in 1 cup warm water. Add 1 1/2 cup bread flour and mix well. Cover and let sit overnight at room temperature.

The next day: In a large mixing bowl, dissolve the 2 teaspoons yeast in the 2 cups warm water. Add the starter mixture, the whole wheat flour, 3 cups bread flour and the salt; stir until well combined. Add the remaining bread flour, 1/2 cup at a time, mixing well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and elastic, about 8 minutes. Lightly oil a large bowl, place the dough in the bowl and turn to coat with oil. Cover with a damp cloth and let rise in a warm place until doubled in volume, about 1 hour.

Grease two 9x5 inch loaf pans. Deflate the dough and turn it out onto a lightly floured surface. Divide the dough into two equal pieces and form into loaves. Place the loaves into the prepared pans. Cover the loaves with a damp cloth and let rise until doubled in volume, about 45 minutes. Preheat the oven to 425 degrees F (220 degrees C).

Bake in the preheated oven for about 30 minutes or until the top is golden brown and the bottom of the loaf sounds hollow when tapped.

French Potato Salad

Ingredients

9 potatoes
1/2 cup vegetable oil
1/4 cup tarragon vinegar
1/4 cup beef consomme
1/4 cup chopped green onions
2 tablespoons chopped fresh
parsley
1 teaspoon salt
1 teaspoon ground black pepper

Directions

Bring a large pot of salted water to a boil. Add potatoes; cook until tender but still firm, about 15 minutes. Drain, and transfer to a large bowl. Cool slightly. Peel and slice into a large bowl.

In a small bowl, combine oil, vinegar, consomme, green onion, parsley, and salt and pepper.

Gently toss warm potatoes with dressing. Cover, and refrigerate several hours or overnight.

Onion French Bread

Ingredients

5 cups all-purpose flour
1 envelope onion soup mix
2 (.25 ounce) packages active dry yeast
3 tablespoons sugar
2 teaspoons salt
2 cups warm water (120 to 130 degrees F)
2 tablespoons shortening
1 egg white
1 tablespoon water

Directions

In a mixing bowl, combine 2 cups flour, soup mix, yeast, sugar and salt; add warm water and shortening. Beat on medium speed for 3 minutes. Add enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 3 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; knead 4-5 times. Divide in half. Roll each portion into a 14-in.x 6-in. rectangle. Roll up, jelly-roll style, starting with a long side; pinch edges and ends to seal. Place seam side down on a greased baking sheet. Beat egg white and water; brush over loaves. Cover with plastic wrap that has been sprayed with nonstick cooking spray; let rise until doubled, about 30-40 minutes. With a sharp knife, make four shallow diagonal cuts across the top. Bake at 375 degrees F for 30-35 minutes or until golden brown. Cool on a wire rack.

Grandma's French Dressing

Ingredients

3/4 cup vegetable oil
1/2 teaspoon Worcestershire
sauce
1 clove garlic, halved
1 teaspoon salt
1/2 teaspoon paprika
1/2 teaspoon ground dry mustard
1/8 teaspoon ground black
pepper
1/4 teaspoon dried thyme
1/8 teaspoon dried tarragon
1/4 cup white wine vinegar

Directions

In a jar with a lid, add oil, Worcestershire, garlic, salt, paprika, mustard, pepper, thyme, tarragon and vinegar. Cover and shake well. Refrigerate for 1 hour before serving.

Peanut Butter, Berry & Banana Stuffed French

Ingredients

1/4 cup SMUCKER'SB®
Strawberry Fruit Syrup
1/4 cup JIFB® Creamy Peanut
Butter
2 ounces cream cheese, softened
8 slices Italian bread
2 medium bananas, cut in slices
about 1/4-inch thick
4 large eggs
1/4 cup milk
1 tablespoon butter
SMUCKER'SB® Strawberry Fruit
Syrup
Whipped cream (optional)

Directions

Stir together fruit syrup and peanut butter until smooth. Add softened cream cheese. Stir until blended. Spread mixture evenly on 8 slices of bread. Place banana slices on top of 4 slices of bread. Top with peanut butter covered bread slices to make 4 sandwiches.

Whisk together eggs and milk in a shallow bowl.

Melt butter in skillet or on griddle over medium heat.

Dip both sides of each "sandwich" in egg mixture, letting it soak in slightly. Cook in hot skillet or on griddle, 2 minutes or until golden brown. Turn, cooking another 2 minutes or until golden.

Serve immediately topped with additional strawberry syrup and whipped cream, if desired.

Raspberry French Silk Pie

Ingredients

Crust:

1 cup all-purpose flour
1/2 teaspoon salt
1/3 cup shortening
2 tablespoons beaten egg
1 tablespoon water
1 teaspoon lemon juice

Filling:

3 ounces semisweet chocolate
3/4 cup butter, softened
1 cup white sugar
1/2 teaspoon vanilla extract
3 eggs
1/3 cup seedless raspberry jam

Garnish:

fresh raspberries
fresh mint leaves
whipped topping

Directions

To make the crust, combine the flour and salt in a mixing bowl. Cut in the shortening with a knife or pastry blender until the mixture resembles coarse crumbs. Combine the egg, water, and lemon juice. Sprinkle wet ingredients over the flour mixture and toss lightly with a fork until the flour mixture is moistened. Wrap the dough in plastic and refrigerate for at least 1 hour or up to three days.

Roll the dough out to fit a 9 inch pie plate. Place the dough in the pie plate, trimming the edge to form a 1 inch overhang. Fold the extra dough under itself and decoratively crimp the edge of the crust. Chill the pastry-filled pie pan at least 20 minutes before baking to prevent shrinkage.

Preheat oven to 400 degrees F (205 degrees C). Line pastry with a double layer of aluminum foil and a layer of pie weights or dried beans. Bake in the preheated oven until edge of crust is golden, about 10 minutes. Carefully remove the foil and weights and bake until the crust has set, about 5 minutes more. Cool completely before adding filling.

To make the filling, melt the chocolate in a double boiler. Let it cool until room temperature but still fluid. Meanwhile, beat the butter with an electric mixer until smooth. Gradually add the sugar, beating until the mixture is light and fluffy. It should be noticeably lighter in color. Blend in the cooled melted chocolate and the vanilla extract. Add the eggs one at a time, beating at high speed for 2 minutes and scraping down the sides of the bowl well after each addition.

Spread a thin layer (about 1/4 inch) of raspberry jam on the bottom of the cooled pie crust. Spoon the chocolate filling on top of the jam and smooth the surface. Refrigerate overnight.

Before serving, garnish each slice with a dollop of whipped topping, 3 fresh raspberries, and a mint leaf.

Favorite French Dressing

Ingredients

1 cup vinegar
3/4 cup sugar
1/4 cup grated onion
1 1/2 teaspoons salt
1 1/2 teaspoons dry mustard
1 1/2 teaspoons paprika
1 (12 ounce) bottle chili sauce
1 cup vegetable oil

Directions

In a bowl or jar with a tight-fitting lid, mix vinegar, sugar and onion. Combine salt, mustard, paprika and 2 tablespoons chili sauce to form a paste. Add remaining chili sauce and mix well. Pour into vinegar mixture; add oil and mix or shake well. Store in the refrigerator.

French Apple Pie Icing

Ingredients

1/2 cup butter
1 tablespoon all-purpose flour
1/2 cup confectioners' sugar
1/2 cup milk
1/2 teaspoon vanilla extract

Directions

In a mixing bowl, cream butter. Blend in flour and sugar. Then mix in milk and vanilla. More milk may be added to enhance spreading consistency of icing. Spread icing onto cooled apple pie.

French Brioche

Ingredients

1/3 cup warm water (110 degrees F/45 degrees C)
3 eggs
2 egg yolks
3/4 cup butter, softened
3 1/3 cups all-purpose flour
1/4 cup white sugar
1/2 teaspoon active dry yeast

1 egg white
2 tablespoons water

Directions

Place the first seven ingredients in bread machine in order suggested by your manufacturer. Select dough cycle.

Turn finished dough out onto a lightly floured board and knead 5 to 10 times. Separate into 2 or 3 pieces. Roll with hands into strips. Braid or twist strips together. Place onto a parchment lined baking sheet. Set aside to rise in a warm place until doubled in size.

Preheat the oven to 350 degrees F (175 degrees C). Whisk together 1 egg white and the water. Brush onto the top of the loaf.

Bake in the preheated oven until deep golden brown, about 20 minutes.

French Quarter Bread Pudding

Ingredients

1 (1 pound) loaf French bread
1/2 cup chopped pecans
1/2 cup unsalted butter, melted
3 eggs
1 cup half-and-half cream
1 1/4 cups milk
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 cup white sugar
1 teaspoon vanilla extract
1/4 cup golden raisins

Directions

Preheat oven to 325 degrees F (165 degrees C). Cut bread into 1 inch thick slices. Arrange bread slices and pecans on a baking sheet and drizzle with melted butter; toast lightly.

In a large bowl, beat together eggs, cream, milk, cinnamon, nutmeg, sugar and vanilla. Put bread and pecans in a lightly greased 7x11 in casserole dish. Pour egg mixture over bread. Make sure that bread slices are saturated with liquid.

Bake in preheated oven for 60 minutes, until golden. Serve warm.

French Onion Soup XI

Ingredients

1/3 cup butter
10 onions, peeled and thinly sliced
2 cloves garlic, crushed
1 (12 fluid ounce) can or bottle
beer
1 quart beef broth
1/2 teaspoon dry mustard
1 teaspoon dried thyme
1/4 teaspoon ground black
pepper
1 bay leaf
6 slices French bread, toasted
3 cups shredded Gruyere cheese

Directions

In a large saucepan over medium heat, melt butter. Stir and cook onions in butter until golden brown, 15 minutes.

Stir in the garlic and cook 1 minute. Pour in the beer and beef broth and season with mustard, thyme, black pepper and the bay leaf. Bring to a boil, then reduce heat, cover and simmer 30 minutes.

Preheat oven to 425 degrees F (220 degrees C).

Remove bay leaf from soup and ladle soup into a large casserole or individual ovenproof bowls, leaving about 1 inch of room at the top of the dish or dishes. Float slices of toasted bread on the soup and pile generously with Gruyere.

Bake in preheated oven 10 minutes, until cheese is lightly browned and bubbly.

Pumpkin Pie French Toast

Ingredients

3 large eggs
1/2 cup half-and-half cream
1/4 cup canned pumpkin puree
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
1/4 teaspoon pumpkin pie spice
1/4 cup finely chopped walnuts
8 slices day-old bread

Directions

Heat a lightly oiled skillet over medium heat.

Whisk eggs, half and half, pumpkin, cinnamon, vanilla extract, pumpkin pie spice, and walnuts together in a bowl. Soak one slice of bread at a time in the pumpkin mixture, then place in the prepared skillet. Repeat with the remaining slices of bread. Stir the pumpkin mixture between dips to keep the walnuts from settling. Cook the bread until golden brown, about 3 minutes on each side.

French Onion Soup with Celeriac

Ingredients

- 1 head garlic
- 1 teaspoon olive oil
- salt to taste
- 1/2 cup butter, softened
- 2 tablespoons olive oil
- 2 tablespoons butter, melted
- 3 large sweet onions, chopped
- 1 celeriac (celery root), chopped
- 2 cups beef broth
- 1 cup dry red wine
- 2 cups vegetable broth
- 1 head garlic cloves, chopped
- 2 teaspoons paprika
- 2 tablespoons dried parsley
- Cajun seasoning to taste
- salt and pepper to taste
- 1 loaf French bread, toasted and sliced
- 1 cup shredded Swiss cheese

Directions

Preheat oven to 425 degrees F (220 degrees C). Slice the top off the whole head of garlic, sprinkle with 1 teaspoon olive oil, and season with salt. Wrap loosely in foil, and bake 45 minutes, or until the cloves are very soft. Squeeze the cloves into a small bowl, and mix with the 1/2 cup softened butter.

Heat 2 tablespoons olive oil in a large pot over medium heat. Melt 2 tablespoons butter in the pot, and blend with the oil. Stir in the onions and celery root, and saute until the onions are lightly browned. Reduce heat to medium low, and mix in the beef broth, wine, and vegetable broth. Mix in the chopped garlic, and season with paprika, parsley, Cajun seasoning, salt, and pepper. Simmer, stirring occasionally, for 1 hour.

Preheat the oven broiler.

Spread the toasted bread slices with the garlic butter. Ladle the soup into oven safe bowls, and place the bowls on a baking sheet. Reserving remaining bread, place one slice of toasted bread on top of the soup in each bowl, and sprinkle with Swiss cheese.

Broil soup 5 minutes in the preheated oven, until the Swiss cheese is melted. Cool for about 2 minutes before serving warm with remaining garlic bread.

Crispy French Toast

Ingredients

8 cups vegetable oil for deep-frying
6 thick slices white bread
2 eggs
1 cup milk
1 tablespoon white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
2 cups cornflakes cereal

Directions

Heat deep-fryer to 375 degrees F (190 degrees C).

In a large bowl combine eggs, milk, sugar, cinnamon and vanilla; beat well. Place cornflakes in a separate bowl. Dip bread slices in egg mixture and press into cornflakes.

Carefully slide coated bread slices into hot oil. Fry on each side until golden brown. Drain on paper towels and serve hot.

Sweet Honey French Bread

Ingredients

3/4 cup water
2 teaspoons honey
2 teaspoons olive oil
2/3 teaspoon salt
2/3 teaspoon white sugar
2 cups bread flour
1 1/2 teaspoons active dry yeast
1 tablespoon honey (optional)

Directions

Add to your bread machine per manufacturer instructions. While bread is baking, drizzle with honey if desired.

French Bread

Ingredients

1 1/4 cups water (70 to 80 degrees F)
2 teaspoons sugar
1 teaspoon salt
3 1/2 cups bread flour
1 1/2 teaspoons active dry yeast
1 tablespoon cornmeal

GLAZE:

1 egg
1 tablespoon water
2 teaspoons sesame seeds, toasted

Directions

In bread machine pan, place the first five ingredients in the order suggested by the manufacturer. Select dough setting (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

When cycle is completed, turn dough onto a lightly floured surface. Divide in half. Roll each portion into a 10-in. x 8-in. rectangle. Roll up jelly-roll style, starting with a long side; pinch seams to seal.

Sprinkle a greased baking sheet with cornmeal; place loaves seam side down on prepared pan. Cover and let rise in a warm place until doubled, about 20 minutes.

Whisk egg and water; brush over loaves. With a sharp knife, make four shallow slashes across the top of each loaf. Sprinkle with sesame seeds if desired. Bake at 375 degrees F for 20-25 minutes or until golden brown. Cool on wire racks.

Zippy French Bread

Ingredients

2 (3 ounce) packages cream cheese, softened
1/4 cup butter or margarine, softened
2 tablespoons minced chives
2 teaspoons prepared horseradish
1 (1 pound) loaf French bread

Directions

In a small mixing bowl, beat the cream cheese, butter, chives and horseradish until combined. Cut the bread into 1-in. slices to within 1/2 in. of bottom. Spread cream cheese mixture between slices. Wrap the loaf in a large piece of heavy-duty foil (about 28 in. x 18 in.). Bake at 400 degrees F for 14-17 minutes or until heated through.

French Fry Casserole

Ingredients

1 tablespoon vegetable oil
1 1/2 pounds lean ground beef
1/2 onion, diced
1/2 green bell pepper, diced
salt and black pepper to taste
1 (10.75 ounce) can condensed cream of mushroom soup
3/4 cup processed cheese sauce (such as Cheez Whiz®)
1/2 (28 ounce) package frozen shoestring potato fries

Directions

Preheat oven to 400 degrees F (200 degrees C), and grease a 9x13 inch baking dish.

Heat the oil in a skillet, and cook and stir the ground beef, onion, and green pepper over medium heat for about 15 minutes, until the meat is crumbly and no longer pink and the onion is translucent. Season with salt and pepper to taste, and stir in the condensed mushroom soup. Bring the mixture to a simmer over medium-low heat.

Scoop the cheese sauce into a microwaveable bowl, and melt on low power for about 30 seconds.

Place the ground beef mixture into the bottom of the prepared baking dish, and spread an even layer of the melted cheese sauce over the ground beef. Top with frozen shoestring fries. Bake in the preheated oven for about 20 minutes, until the fries are starting to turn golden.

French Toast and Spam Sandwiches

Ingredients

1 (12 ounce) container fully
cooked luncheon meat (e.g.
Spam)
5 eggs
1/2 cup milk
8 slices white bread

Directions

Cut meat into 8 slices. Cook in a large skillet until browned on both sides. Remove from skillet, and keep warm.

In a shallow dish, beat eggs and milk together. Dip bread quickly in egg mixture, coating both sides. Fry two at a time in skillet until done on both sides. Wrap one piece of meat with one slice of French toast.

Banana Stuffed French Toast

Ingredients

1 (1 pound) loaf French bread, cut into 1 inch slices
2 bananas, peeled and sliced
3 eggs, beaten
1 teaspoon water
1 tablespoon milk
1 teaspoon vanilla extract
1 tablespoon orange liqueur
1 teaspoon grated orange zest
1/4 cup butter
confectioners' sugar for dusting

Directions

Create a pocket about 2/3 of the way into each slice of bread by cutting along an edge. Fill pockets with 2 or 3 banana slices each.

In a medium bowl, beat together eggs, water, milk, vanilla extract, orange liqueur and orange zest. Dip the bread slices in the mixture, allowing slices to become saturated.

Melt butter in a medium skillet over medium heat. Place a few slices at a time in the skillet, and cook, turning once, until both sides are golden brown. Dust with confectioners' sugar to serve.

Patriotic French Toast

Ingredients

1 (10 ounce) package frozen strawberries, thawed
1 cup fresh blueberries
1 (8 ounce) package cream cheese, softened
2 cups confectioners' sugar
2 cups milk
2 eggs, beaten
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
2 tablespoons butter
8 thick slices bread

Directions

Preheat an oven to 250 degrees F (120 degrees C).

Combine the thawed strawberries with their juice and the blueberries in a bowl; set aside. Beat together the softened cream cheese and confectioner's sugar until smooth; set aside. Whisk the milk, eggs, vanilla, and cinnamon in a shallow bowl.

Melt butter over medium heat in a large skillet or griddle. Dip bread into egg mixture, coating thoroughly. Cook until well-browned on both sides, about 5 minutes. Place cooked slices on baking sheet and place in oven to keep warm until ready to serve.

Spread the cream cheese mixture over each slice of french toast, then top with 2 tablespoons of the fruit. Serve immediately.

French Butter Cakes (Madeleines)

Ingredients

2 eggs
3/4 teaspoon vanilla extract
1/8 teaspoon salt
1/3 cup white sugar
1/2 cup all-purpose flour
1 tablespoon lemon zest
1/4 cup butter
1/3 cup granulated sugar for decoration

Directions

Preheat oven to 375 degrees F (190 degrees C). Butter and flour 12 (3 inch) madeleine molds; set aside.

Melt butter and let cool to room temperature.

In a small mixing bowl, beat eggs, vanilla and salt at high speed until light.

Beating constantly, gradually add sugar; and continue beating at high speed until mixture is thick and pale and ribbons form in bowl when beaters are lifted, 5 to 10 minutes.

Sift flour into egg mixture 1/3 at a time, gently folding after each addition.

Add lemon zest and pour melted butter around edge of batter. Quickly but gently fold butter into batter. Spoon batter into molds; it will mound slightly above tops.

Bake 14 to 17 minutes, or until cakes are golden and the tops spring back when gently pressed with your fingertip.

Use the tip of the knife to loosen madeleines from pan; invert onto rack. Immediately sprinkle warm cookies with granulated sugar. Madeleines are best eaten the day they're baked. Leftover madeleines are wonderful when dunked into coffee or tea.

Variation: Chocolate Madeleines: Omit lemon zest. Increase sugar to 1/2 cup. Substitute 1/4 cup unsweetened cocoa powder for 2 tablespoons of the flour; sift into batter with flour.

Southern French Dressing

Ingredients

- 1 teaspoon paprika
- 1 cup white sugar
- 2 teaspoons salt
- 1 teaspoon mustard powder
- 1 teaspoon ground black pepper
- 1 tablespoon Worcestershire sauce
- 1 teaspoon prepared horseradish
- 1 medium onion, grated
- 1 (10.75 ounce) can condensed tomato soup
- 1 cup cider vinegar
- 1 cup vegetable oil
- 1 clove garlic, peeled

Directions

In a medium bowl, stir together the paprika, sugar, salt, mustard powder, pepper, Worcestershire sauce, horseradish, onion, tomato soup, cider vinegar and vegetable oil. Beat with an electric mixer. Do not use a blender. Pour into a jar. Skewer the garlic clove on a toothpick, and place into the jar. Refrigerate until needed.

Warm French Onion Dip with Crusty Bread

Ingredients

1 (10.5 ounce) can Campbell's®
Condensed French Onion Soup
1 (8 ounce) package cream
cheese, softened
1 cup shredded mozzarella
cheese
Crusty bread cubes, crackers or
vegetables

Directions

Heat the oven to 375 degrees F. Stir the soup and cream cheese in a medium bowl until it's smooth. Stir in the mozzarella cheese. Spread in a 1 1/2-quart shallow baking dish.

Bake for 30 minutes or until the mixture is hot and bubbling.

Serve with the bread for dipping.

Zesty French Dressing

Ingredients

1 small onion, chopped
2/3 cup vegetable oil
1/2 cup sugar
1/3 cup vinegar
2 tablespoons ketchup
1 1/2 teaspoons Worcestershire sauce
1 1/2 teaspoons salt
1 teaspoon prepared mustard
1 teaspoon paprika
1/2 teaspoon garlic powder
1/2 teaspoon celery seed

Directions

In a blender or food processor, process all ingredients until smooth and thickened. Cover and refrigerate for at least 1 hour. Shake well before serving.

French Chocolate Cake

Ingredients

1/2 cup white sugar
10 (1 ounce) squares semi-sweet chocolate
3/4 cup unsalted butter, cubed
2 teaspoons vanilla extract
5 eggs, separated
1/4 cup sifted all-purpose flour
1 dash cream of tartar
salt to taste

Directions

Preheat the oven to 325 degrees F (165 degrees C). Generously grease a 9 1/2 inch springform cake tin. Dust with a little sugar, and tap out the excess.

Set aside 3 tablespoons of the sugar. Place the chocolate, butter, and remaining sugar in a large, heavy-based pan. Cook over moderate heat until the chocolate and butter have melted, and the sugar has dissolved. Remove the pan from heat. Stir in vanilla, and leave the mixture to cool slightly.

Beat the egg yolks into the chocolate mixture one at a time, beating well after each addition. Stir in the flour.

In a large bowl, scrupulously clean and grease free, beat the egg whites until foamy. Add cream of tartar and salt, and beat to stiff peaks. Sprinkle reserved sugar over egg whites, and beat until stiff and glossy. Beat 1/3 of the egg whites into the chocolate mixture, then carefully fold in the remaining whites. Carefully pour batter into the prepared tin, and tap the tin gently to release air bubbles.

Bake for about 45 minutes to 1 hour, until well risen and a skewer inserted into the center of the cake comes out clean. If the cake appears to rise unevenly, rotate after 30 to 35 minutes. If the cake starts to crack or become too brown, place a piece of foil lightly over the top. Transfer the cake to a wire cooling rack, and remove the sides of the springform tin. Cool completely, and then remove the base. Do not attempt to remove the cake before it 's completely cooled as this cake is very fragile.

French Market Soup in a Jar

Ingredients

- 1 pound dried navy beans
- 1 pound dried pinto beans
- 1 pound dried great Northern beans
- 1 pound split peas
- 1 pound yellow split peas
- 1 pound dried black-eyed peas
- 1 pound lentils
- 1 pound dried baby lima beans
- 1 pound dried lima beans
- 1 pound dried soybeans
- 1 pound pearl barley
- 1 pound dried red beans

Directions

In a very large container, combine navy beans, pinto beans, great Northern beans, split peas, yellow split peas, black-eyed peas, lentils, baby limas, limas, soybeans, barley and red beans; mix well. Divide evenly into 14 (1 pint) lidded jars.

Attach a card to each jar with the following recipe: **ADDITIONAL INGREDIENTS:** 2 quarts water; 1 ham hock; 1 1/4 teaspoon salt; 1/4 teaspoon pepper; 1 (10 ounce) can diced tomatoes with green chiles; 1 large onion, chopped; 1 clove garlic, minced. **TO PREPARE:** Soak 2 cups French Market Bean Mix in water to cover, 8 hours or overnight. In a large soup pot, bring 2 quarts water and ham hock to a boil. Reduce heat and simmer 20 minutes. Remove ham hock. Stir in soaked beans, salt, pepper, diced tomatoes and green chiles, onion and garlic. Bring to a boil again, skimming foam off the top. Reduce heat, cover and simmer about 1 hour, until beans are tender.

Peanut Butter French Toast

Ingredients

1/2 cup milk
3 eggs
1/4 cup peanut butter
2 tablespoons white sugar
1/2 teaspoon vanilla extract
(optional)
1/4 teaspoon ground cinnamon
1 tablespoon vegetable oil
4 slices bread

Directions

Whisk together milk, eggs, peanut butter, sugar, vanilla extract, and cinnamon in a large bowl.

Heat the oil in a griddle or frying pan over medium heat.

Dunk each slice of bread in egg mixture, soaking both sides. Place in pan, and cook on both sides until golden, about 3 to 4 minutes per side. Serve hot.

Mini French Puffs

Ingredients

1/3 cup shortening
1/2 cup sugar
1 egg
1 1/2 cups all-purpose flour
1 1/2 teaspoons baking powder
1/2 teaspoon salt
1/4 teaspoon ground nutmeg
1/2 cup milk
TOPPING:
1/2 cup sugar
1 teaspoon ground cinnamon
6 tablespoons butter or margarine,
melted

Directions

In a mixing bowl, cream shortening and sugar. Beat in egg. Combine flour, baking powder, salt and nutmeg. Add to creamed mixture alternately with milk (batter will be stiff). Fill greased miniature muffin cups two-thirds full. Bake at 350 degrees F for 20-25 minutes or until a toothpick comes out clean. Combine sugar and cinnamon in a bowl. Remove puffs from pans; immediately roll in butter, then in cinnamon-sugar. Serve warm.

Easy Slow Cooker French Dip

Ingredients

4 pounds rump roast
1 (10.5 ounce) can beef broth
1 (10.5 ounce) can condensed
French onion soup
1 (12 fluid ounce) can or bottle
beer
6 French rolls
2 tablespoons butter

Directions

Trim excess fat from the rump roast, and place in a slow cooker. Add the beef broth, onion soup and beer. Cook on Low setting for 7 hours.

Preheat oven to 350 degrees F (175 degrees C).

Split French rolls, and spread with butter. Bake 10 minutes, or until heated through.

Slice the meat on the diagonal, and place on the rolls. Serve the sauce for dipping.

Frenchie's Salad Dressing

Ingredients

1 cup sunflower seed oil
3/4 cup white wine vinegar
1 cup white sugar
1/2 cup ketchup
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon cayenne pepper
1 tablespoon Worcestershire sauce
1 onion, minced
2 cloves garlic, minced

Directions

In a medium bowl, whisk together the oil, vinegar, sugar, ketchup, salt, pepper, cayenne, Worcestershire sauce, onion and garlic. Whisk until the sugar is dissolved. Refrigerate and whisk before using.

Baked French Swirl Toast

Ingredients

1 (16 ounce) Pepperidge Farm®
Cinnamon Swirl Bread , cut into
cubes
3/4 cup dried cranberries or
raisins
6 eggs
3 cups half-and-half or milk
2 teaspoons vanilla extract
Cinnamon sugar or confectioners'
sugar
Whipped butter
Pure maple syrup

Directions

Place the bread cubes and cranberries in a greased 3-quart shallow baking dish. Beat the eggs, half-and-half and vanilla in a medium bowl with a fork or whisk. Pour over the bread cubes. Cover the dish and refrigerate for 1 hour or overnight.

Uncover the dish. Bake at 350 degrees F for 45 minutes or until golden brown and set in the center. Sprinkle with the cinnamon-sugar. Serve with the butter and syrup.

Creamy French Dressing

Ingredients

1 cup ketchup
1/2 cup reduced-fat mayonnaise
3 tablespoons cider vinegar
3 tablespoons honey
2 tablespoons water
1 tablespoon olive oil
1 teaspoon lemon juice
1/2 teaspoon ground mustard
1/4 teaspoon salt

Directions

In a blender or food processor, combine all the ingredients; cover and process until blended. Store in the refrigerator.

Cilantro French Fries

Ingredients

1 quart oil for frying
3 large potatoes, julienned
3 cups chopped fresh cilantro
salt and pepper to taste

Directions

Heat oil in deep-fryer to 365 degrees F (185 degrees C).

Place 1/3 potatoes in the fryer, and fry for about 5 to 8 minutes, or until almost done. Add 1/3 cilantro, and continue frying for 1 minute. Remove from oil, and drain on paper towels. Skim off any remaining cilantro. Repeat with remaining ingredients. Season with salt and pepper to taste.

French Tomato Soup

Ingredients

- 1 tablespoon butter
- 1 large onion, chopped
- 6 tomatoes, peeled and quartered
- 1 large potato, peeled and quartered
- 6 cups water
- 1 bay leaf
- 1 clove garlic, pressed
- 1 teaspoon salt
- 1/2 cup long-grain rice

Directions

Melt butter in a large saucepan over medium heat. Saute onions in butter until tender and lightly browned, about 10 minutes. Add tomatoes, and continue cooking for 10 more minutes, stirring frequently. Add the potato, and 2 cups of water. Season with the bay leaf, garlic and salt. Bring to a boil, then reduce heat and simmer, covered, for about 20 minutes.

Stir in the remaining water, and bring to a boil again. Discard bay leaf, and strain the solids from the broth, reserving both. Puree the vegetables in a food processor or blender, and stir them back into the broth. Bring to a boil, and add the rice. Cover and simmer over low heat for about 15 minutes, or until rice is tender. Serve hot.

French Silk Chocolate Pie II

Ingredients

1 cup butter
1 1/2 cups white sugar
4 tablespoons unsweetened
cocoa powder
2 teaspoons vanilla extract
4 eggs
1 (9 inch) pie crust, baked

Directions

Cream butter and sugar. Blend in cocoa and vanilla. Beating at high speed, add one egg and beat until thoroughly incorporated. Repeat with each remaining egg. Keep whipping until fluffy. Spread in cooked pie shell of choice and keep refrigerated

French Tourtiere

Ingredients

1 onion, chopped
1/2 clove crushed garlic
2 tablespoons rendered bacon fat
1 1/2 pounds ground pork
3/4 cup chicken broth
1 teaspoon salt
1/4 teaspoon ground black pepper
2 tablespoons chopped fresh parsley
1 pinch ground mace
1 pinch ground sage
1 pinch ground savory
2 (9 inch) unbaked pie shells
2 tablespoons cream

Directions

In a saucepan, saute onion and garlic in bacon drippings until light brown. Add ground pork. Cook until light brown, stirring until crumbly; drain. Stir in broth, salt and pepper. Cook for 10 minutes or until liquid is nearly absorbed. Add spices and parsley. Cool to room temperature.

Spoon filling into pastry lined 9 inch deep dish pie plate. Top with remaining pastry; seal edges and cut vents. Brush with cream.

Bake at 425 degrees F (220 degrees C) for 20 minutes. Reduce temperature to 350 degrees F (175 degrees C). Bake for 20 to 30 minutes longer, or until golden brown. Serve warm or cold.

Chocolate French Toast

Ingredients

3 eggs
1 cup milk
1 teaspoon sugar
1 teaspoon vanilla extract
1/4 teaspoon salt
12 slices day old bread, crusts removed
3 (1.55 ounce) bars milk chocolate candy bars*, halved
2 tablespoons butter or margarine
confectioners' sugar

Directions

In a bowl, beat eggs, milk, sugar, vanilla and salt. Pour half into an ungreased 13-in. x 9-in. x 2-in. baking dish. Arrange six slices of bread in a single layer over egg mixture. Place one piece of chocolate in the center of each piece of bread. Top with remaining bread; pour remaining egg mixture over all. Let stand for 5 minutes. In a large nonstick skillet, melt butter over medium heat. Fry sandwiches until golden brown on both sides. Dust with confectioners' sugar. Cut sandwiches diagonally; serve warm.

French Lace Cookies II

Ingredients

1 cup all-purpose flour
1 cup finely chopped almonds
1/2 cup packed brown sugar
1/2 cup butter
1/3 cup light corn syrup
1/2 teaspoon almond extract

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease cookie sheets and outside of 4 inverted 6-ounce custard cups.

Whisk together the flour and almonds in a bowl; set aside.

Bring the sugar, butter, and corn syrup to a boil in a saucepan stirring constantly. Remove from the heat and stir the flour mixture into the saucepan. Add the almond extract and continue stirring until incorporated. Measuring the batter by tablespoons, drop four cookies onto the prepared baking sheet. Spread each tablespoon of batter into a 4-inch circle.

Bake in the preheated oven until the edges of the cookies are golden brown, 5 to 6 minutes. Remove the baking sheets from the oven and allow to cool for 1 minute. Use a spatula to remove the cookies from the baking sheet; place each cookie onto an inverted custard cup. Allow the cookies to cool while continuing to bake the remaining batter in batches.

French Silk Chocolate Pie

Ingredients

1 Pillsbury® refrigerated pie crust, softened as directed on box
3 (1 ounce) squares Hershey®'s unsweetened chocolate, cut into pieces
1 cup LAND O LAKES® butter, softened (do not use margarine)
1 cup sugar
1/2 teaspoon vanilla
4 pasteurized eggs or equivalent fat-free cholesterol-free egg product
1/2 cup sweetened whipped cream
Chocolate curls (optional)

Directions

Heat oven to 450 degrees F. Make pie crust as directed on box for One-Crust Baked Shell using 9-inch glass pie pan. Bake 9 to 11 minutes or until light golden brown. Cool completely, about 30 minutes.

In 1-quart saucepan, melt chocolate over low heat; cool. In small bowl with electric mixer, beat butter on medium speed until fluffy. Gradually beat in sugar until light and fluffy. Beat in cooled chocolate and vanilla until well blended.

Add eggs 1 at a time, beating on high speed 2 minutes after each addition; beat until mixture is smooth and fluffy. Pour into cooled baked shell. Refrigerate at least 2 hours before serving. Garnish with whipped cream and chocolate curls. Store in refrigerator.

Fast and Easy French Onion Dip

Ingredients

1 1/4 cups nonfat sour cream
1/2 cup fat-free mayonnaise
1/8 cup chopped green onion
1 (1 ounce) package dry onion soup mix
1/4 teaspoon dried minced onion
salt and pepper to taste

Directions

In a medium bowl, stir together nonfat sour cream, fat-free mayonnaise, green onion, dry onion soup mix, dry minced onion, salt and pepper. Chill until serving.

Caribbean Cruise Stuffed French Toast

Ingredients

1 (8 ounce) package fat-free cream cheese, softened
1/3 cup crushed pineapple, drained
1/2 cup confectioners' sugar
1 1/2 teaspoons vanilla, divided
1/2 cup toasted pecan pieces
12 slices Wonder® Classic White Sandwich Bread
4 eggs
3/4 cup fat-free half and half, whipping cream or milk
1/4 teaspoon ground cinnamon
2 tablespoons butter
1 (12 ounce) jar apricot preserves
1/3 cup orange juice

Directions

Combine cream cheese and pineapple. Stir in confectioners sugar, 1 teaspoon vanilla and pecans. Spread 6 slices of bread with cream cheese mixture. Top with remaining 6 slices of bread.

Whisk eggs, half and half, remaining 1/2 teaspoon vanilla and cinnamon together. Carefully dip each sandwich into egg mixture.

Melt butter in a large skillet or griddle over medium-high heat. Cook sandwiches until golden brown on both sides.

Combine apricot preserves and orange juice in a small saucepan. Heat, stirring constantly, until warm. Ladle over stuffed French toast.

Captain's Crunch French Toast

Ingredients

3 large eggs
2 1/2 tablespoons white sugar
1 cup heavy cream
1/2 cup 2% low-fat milk
1/2 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/2 (14 ounce) package brown sugar and butter flavored crispy corn and oat breakfast cereal (such as Cap'n CrunchTM CrunchB[®]), crushed
6 thick slices egg bread (Challah)
2 tablespoons butter

Directions

Beat the eggs and sugar in a bowl until smooth. Pour in the cream, milk, vanilla extract, cinnamon, and nutmeg; whisk until smooth. Pour the crushed cereal into a shallow dish; set aside. Dip the egg bread into the egg mixture two pieces at a time until the egg has been soaked into the center of the slices, about 30 seconds per side. Press the soaked bread into the crushed cereal until coated on both sides. Set the finished slices aside on a piece of waxed paper.

Melt the butter in a nonstick skillet over medium-high heat. Cook the French toast in the hot pan until golden on both sides, about 3 minutes per side.

French Bean Salad

Ingredients

2 cups frozen French-style green beans, thawed
2 tablespoons chopped onion
3 bacon strips, cooked and crumbled
1/4 cup Ranch salad dressing

Directions

In a serving bowl, combine the beans, onion and bacon; stir in dressing. Refrigerate until serving.

French Market Sandwiches

Ingredients

1/2 cup butter or margarine,
softened
1/2 cup Dijon mustard
2 tablespoons chopped green
onions
1/2 teaspoon poppy seeds
1/4 teaspoon curry powder
10 plain croissants, split in half
10 slices deli ham
10 slices Swiss cheese

Directions

In a bowl, combine the butter, mustard, onions, poppy seeds and curry powder. Spread over cut sides of croissants. Place a slice of ham and cheese on each croissant; replace tops. Wrap individually in foil. Bake at 325 degrees F for 15-20 minutes or until heated through. Serve immediately.

French Bread

Ingredients

6 cups all-purpose flour
2 1/2 (.25 ounce) packages active dry yeast
1 1/2 teaspoons salt
2 cups warm water (110 degrees F/45 degrees C)
1 tablespoon cornmeal
1 egg white
1 tablespoon water

Directions

In a large bowl, combine 2 cups flour, yeast and salt. Stir in 2 cups warm water, and beat until well blended using a stand mixer with a dough hook attachment. Using a wooden spoon, stir in as much of the remaining flour as you can.

On a lightly floured surface, knead in enough flour to make a stiff dough that is smooth and elastic. Knead for about 8 to 10 minutes total. Shape into a ball. Place dough in a greased bowl, and turn once. Cover, and let rise in a warm place until doubled.

Punch dough down, and divide in half. Turn out onto a lightly floured surface. Cover, and let rest for 10 minutes. Roll each half into large rectangle. Roll up, starting from a long side. Moisten edge with water and seal. Taper ends.

Grease a large baking sheet. Sprinkle with cornmeal. Place loaves, seam side down, on the prepared baking sheet. Lightly beat the egg white with 1 tablespoon of water, and brush on. Cover with a damp cloth. Let rise until nearly doubled, 35 to 40 minutes.

With a very sharp knife, make 3 or 4 diagonal cuts about 1/4 inch deep across top of each loaf. Bake in a preheated 375 degrees F (190 degrees C) oven for 20 minutes. Brush again with egg white mixture. Bake for an additional 15 to 20 minutes, or until bread tests done. If necessary, cover loosely with foil to prevent over browning. Remove from baking sheet, and cool on a wire rack.

Applesauce French Toast

Ingredients

2 eggs
3/4 cup milk
1 teaspoon ground cinnamon
2 tablespoons white sugar
1/4 cup applesauce
6 slices bread

Directions

In a large mixing bowl, combine the eggs, milk, cinnamon, sugar and applesauce; mix well.

Soak bread one slice at a time until saturated with liquid.

Cook on a lightly greased skillet or griddle over medium/high heat until lightly browned on both sides. Serve hot.

French Onion Soup

Ingredients

3 tablespoons butter
6 large sweet yellow onions,
halved and thinly sliced
2 cloves garlic, minced
1/2 teaspoon salt
2 (26 ounce) cartons reduced-
sodium beef stock
1 (14.5 ounce) can reduced-
sodium chicken broth
1/4 cup dry white wine (or water)
1/2 teaspoon dried thyme leaves
1 bay leaf
Salt and pepper, to taste
8 slices Wonder® Classic White
Sandwich Bread
3 cups shredded Gruyere or Swiss
cheese

Directions

Melt butter in a Dutch oven over low heat. Add onion, garlic, and salt and cook, stirring occasionally, for 20 to 30 minutes or until onions are very tender and are lightly golden in color.

Stir in stock, broth, wine, thyme and bay leaf. Simmer 20 to 30 minutes. Season to taste with salt and pepper.

Meanwhile, arrange oven rack so it is about 6 inches away from broiler element. Line a baking sheet with aluminum foil. Cut each slice of bread into quarters. Arrange cubes in a single layer on baking sheet and broil until it is quite crisp, turning to brown evenly. Set bread aside.

Remove and discard bay leaf. Ladle soup into individual, oven-safe, soup bowls and place bowls on foil-lined baking sheet. Place 4 toasted bread cubes over each bowl of soup. Sprinkle bread and soup with cheese. Place bowls of soup, on baking sheet, under broiler, and broil 3 to 4 minutes or until cheese has melted.

Avocado and Cantaloupe Salad with Creamy

Ingredients

2 tablespoons white sugar
2 teaspoons paprika
1/4 teaspoon salt
1/4 teaspoon dry mustard powder
3 tablespoons apple cider vinegar
1 clove garlic, minced
1 teaspoon Worcestershire sauce
1 pinch cayenne pepper
3/4 cup vegetable oil
B
6 cups baby arugula leaves
1/4 cantaloupe - peeled, seeded,
and cubed
1 avocado - peeled, pitted, and
cubed
1/2 cup toasted slivered almonds

Directions

Whisk the sugar, paprika, salt, mustard, vinegar, garlic, Worcestershire sauce, and cayenne pepper together in a mixing bowl. Slowly drizzle in the vegetable oil while whisking rapidly until the salad dressing is thick and creamy.

Place the arugula leaves into a salad bowl, and sprinkle with the cantaloupe and avocado pieces. Drizzle with the salad dressing, then sprinkle with toasted almonds to serve.

French Onion Dip

Ingredients

1 (8 ounce) package cream
cheese, softened
1 (1 ounce) package dry onion
soup mix
1/4 cup milk

Directions

In a medium bowl, blend the cream cheese and dry onion soup mix.
Add milk until the mixture reaches a desirable consistency.

French Onion Soup III

Ingredients

2 onions, thinly sliced
1/4 cup butter
2 tablespoons all-purpose flour
2 (10.5 ounce) cans beef broth
2 1/2 cups water
6 slices French bread, toasted
1/2 cup grated Parmesan cheese
1/2 cup shredded Swiss cheese

Directions

Preheat oven to 425 degrees F(220 degrees C). Separate sliced onion into single rings.

In a medium sauce pan saute onions in butter until soft, approximately 20 minutes. Stir in flour and gradually add broth and water. Bring to a boil and simmer for 20 minutes.

Meanwhile, toast French bread slices.

Place toasted bread into soup bowls. Pour soup mixture over bread and sprinkle with Parmesan and Swiss cheese. Bake for 10 minutes.

French Onion Dip From Scratch

Ingredients

2 tablespoons olive oil
1 1/2 cups chopped onion
1/4 teaspoon kosher salt
1 cup sour cream
1 cup mayonnaise
1/2 teaspoon garlic powder
1/4 teaspoon ground white pepper
1/2 teaspoon kosher salt

Directions

Heat the oil in a large skillet over medium heat; add the onions and 1/4 teaspoon of kosher salt. Cook and stir until the onions are caramelized to a nice golden brown, about 20 minutes. Remove the onions from the heat and cool.

Mix together the sour cream, mayonnaise, garlic powder, white pepper, and remaining kosher salt. Stir in the onions when they are cool. Cover and refrigerate the dip for at least 2 hours before serving.

Oven French Fries

Ingredients

1 tablespoon cornstarch
2 cups water
1 tablespoon reduced-sodium soy sauce
2 medium potatoes, peeled and cut into strips
2 teaspoons olive oil
1/8 teaspoon salt

Directions

In a large bowl, combine the cornstarch, water and soy sauce until smooth. Add potatoes; cover and refrigerate for 1 hour.

Drain potatoes and pat dry on paper towels. Toss potatoes with oil and sprinkle with salt. Place on a baking sheet coated with nonstick cooking spray. Bake at 375 degrees F for 15 minutes. Turn; bake 15-20 minutes longer or until tender and golden brown.

French Cream Filling

Ingredients

3/4 cup heavy whipping cream
1/4 cup milk
1/4 cup confectioners' sugar
1 egg white, stiffly beaten
1/2 teaspoon vanilla extract

Directions

Mix heavy cream with the milk and beat until stiff. Fold in the sugar, beaten egg white and vanilla. Gently mix until all sugar is incorporated. Pipe into cornucopias, or different types of puffed pastry.

Authentic French Meringues

Ingredients

4 egg whites
2 1/4 cups confectioners' sugar

Directions

Preheat the oven to 200 degrees F (95 degrees C). Butter and flour a baking sheet.

In a glass or metal bowl, whip egg whites until foamy using an electric mixer. Sprinkle in sugar a little at a time, while continuing to whip at medium speed. When the mixture becomes stiff and shiny like satin, stop mixing, and transfer the mixture to a large pastry bag. Pipe the meringue out onto the prepared baking sheet using a large round tip or star tip.

Place the meringues in the oven and place a wooden spoon handle in the door to keep it from closing all the way. Bake for 3 hours, or until the meringues are dry, and can easily be removed from the pan. Allow cookies to cool completely before storing in an airtight container at room temperature.

French Toast Fingers with Fruit Dips

Ingredients

For Vanilla Pear Dip:

1 (15 ounce) can pear halves in
extra light syrup
1 tablespoon honey
1/2 teaspoon vanilla extract
1 tablespoon butter (optional)

For French Toast Fingers:

3 large or extra-large eggs, lightly
beaten
3/4 cup low-fat milk
1/4 cup Vanilla Pear, Maple
Peach, or Cinnamon Carrot dip
Cooking spray or melted butter
6 slices whole-grain bread, each
cut in 5 1-inch-wide strips

Directions

For any dip: Mix the ingredients (except for the butter, if used) for any of the dips in a small bowl. Put 1/4 - cup dip aside for the French toast. Heat the remaining dip in a small saucepan or in the microwave oven until hot, 2 to 3 minutes. Remove from heat and mix in the butter, if using; keep warm.

For the French toast fingers: In a flat, wide bowl mix the eggs, milk and 1/4 cup of one of the dips until smooth. Heat a large skillet or griddle over medium heat and coat with cooking spray oil or a small amount of butter. Dip the bread strips in the egg mixture just long enough to coat thoroughly. Cook the strips until browned on both sides, 3 to 4 minutes per side. Cool for 2 to 3 minutes before serving. Serve 5 French Toast Fingers (a hand) per person with a portion of the warm dip.

Overnight Apple Cinnamon French Toast

Ingredients

3/4 cup butter, melted
1 cup brown sugar
1 teaspoon ground cinnamon
2 (21 ounce) cans apple pie filling
20 slices white bread
6 eggs
1 1/2 cups milk
1 teaspoon vanilla extract
1/2 cup maple syrup

Directions

Grease a 9x13 inch baking pan. In a small bowl, stir together the melted butter, brown sugar and cinnamon.

Spread the sugar mixture into the bottom of the prepared pan. Spread the apple pie filling evenly over the sugar mixture. Layer the bread slices on top of the filling, pressing down as you go. In a medium bowl, beat the eggs with the milk and vanilla. Slowly pour this mixture over the bread, making sure that it is completely absorbed. Cover the pan with aluminum foil and refrigerate overnight.

In the morning, preheat oven to 350 degrees F (175 degrees C).

Place covered pan into the oven and bake at 350 degrees F (175 degrees C) for 60 to 75 minutes. When done remove from oven and turn on broiler. Remove foil and drizzle maple syrup on top of the egg topping; broil for 2 minutes, or until the syrup begins to caramelize. Remove from the oven and let stand for 10 minutes, then cut into squares. Invert the pan onto a serving tray or baking sheet so the apple filling is on top. Serve hot.

Reduced Fat French Toast

Ingredients

1/2 cup egg substitute
2/3 cup skim milk
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon
6 slices reduced calorie white bread

Directions

Beat together egg substitute, milk, vanilla and cinnamon. Dip bread slices in egg mixture until both sides are soaked.

Spray a skillet or frying pan with cooking spray and heat over medium high heat. Place bread slices into pan and cook until golden brown on both sides

Fluffy French Toast

Ingredients

1/4 cup all-purpose flour
1 cup milk
1 pinch salt
3 eggs
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract
1 tablespoon white sugar
12 thick slices bread

Directions

Measure flour into a large mixing bowl. Slowly whisk in the milk. Whisk in the salt, eggs, cinnamon, vanilla extract and sugar until smooth.

Heat a lightly oiled griddle or frying pan over medium heat.

Soak bread slices in mixture until saturated. Cook bread on each side until golden brown. Serve hot.

Wife Saver French Toast

Ingredients

- 1 cup light brown sugar
- 1/2 cup light corn syrup
- 1/4 cup butter
- 10 French bread
- 2 eggs
- 2 1/2 cups 1% low-fat milk
- 1 teaspoon vanilla extract
- 1 tablespoon all-purpose flour
- 1 pinch salt
- 2 tablespoons white sugar
- 1 teaspoon ground cinnamon

Directions

Grease a 9x13 inch baking dish. Stir the brown sugar, corn syrup, and butter together in a saucepan over medium-high heat until bubbly. Pour into the prepared baking dish, then arrange the sliced French bread evenly over the syrup. Whisk together the eggs, milk, vanilla extract, flour, and salt until smooth. Pour over the French bread. Cover, and refrigerate overnight.

Preheat oven to 350 degrees F (175 degrees C). Stir together the white sugar and ground cinnamon; sprinkle over the french toast.

Bake in preheated oven until golden brown on top, about 50 minutes.

Stuffed French Toast I

Ingredients

1 (1 pound) loaf French bread
1 (8 ounce) package cream cheese
4 eggs
1/4 cup Irish cream liqueur
1 teaspoon vanilla extract
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
2 tablespoons butter
1/3 cup orange marmalade

Directions

Slice the French bread on a slant, giving each side of the slice a nice surface area. Slice the brick of cream cheese into 1/2 inch thick slices. Make a slit in each slice of French bread through the crust to form a pocket. Place a slice of cream cheese in each pocket; set aside.

In a small bowl, beat together eggs, Irish cream liqueur, cinnamon and nutmeg.

Melt butter in a griddle or frying pan over medium-low heat. Briefly dip the bread slices in the egg mixture and place on the griddle. Brown on both sides and serve warm with a dollop of orange marmalade on top.

A Surprise-Inside French Toast

Ingredients

6 (2 inch thick) slices French bread
1/4 cup ricotta cheese
1/4 cup cottage cheese, whipped
2 tablespoons lowfat cream cheese
2 teaspoons white sugar
2 teaspoons vanilla extract
3 cups egg substitute
1/4 cup evaporated milk

Directions

Cut a pocket in each slice of bread. Open carefully

In a large bowl, combine the ricotta, cottage cheese and cream cheese. Add the sugar and flavoring extract and beat until smooth. Spread the mixture evenly into each bread pocket.

Beat together the egg substitutes and milk. Dip the slices of bread in the egg mixture.

Heat a nonstick pan over medium-high heat. Coat with cooking spray. Cook the toast on each side for about 3 to 4 minutes per side until golden brown.

French Peas

Ingredients

1 (10 ounce) package frozen peas
2 green onions, diced
1 cup finely shredded lettuce
1 tablespoon vegetable oil
1 teaspoon all-purpose flour
1/4 cup water
1 (8 ounce) can sliced water chestnuts, drained
Dash pepper

Directions

Cook peas according to package directions. Meanwhile, in another saucepan, cook onions and lettuce in oil over low heat for 5 minutes. Combine flour with water until smooth. Stir into onion mixture: cook and stir until thickened.

Drain peas and add to onion mixture along with the water chestnuts and pepper; heat through.

Overnight French Toast I

Ingredients

12 slices day-old bread, cubed
2 (8 ounce) packages cream
cheese, diced
1 cup blueberries, rinsed and
drained
12 eggs
1/3 cup maple syrup
2 cups milk

Directions

Place half of the bread cubes into a lightly greased 9x13 inch baking pan. Scatter cream cheese over bread; sprinkle with blueberries. Place remaining bread cubes over the blueberries.

In a large bowl, beat together eggs, maple syrup and milk. Pour egg mixture over bread cubes. Cover pan with aluminum foil and refrigerate overnight.

The next morning, preheat oven to 375 degrees F (190 degrees C).

Bake, covered, for 25 minutes. Uncover and bake an additional 15 to 20 minutes, or until puffed and golden brown. Serve warm.

French Crepes

Ingredients

1 cup all-purpose flour
1 teaspoon white sugar
1/4 teaspoon salt
3 eggs
2 cups milk
2 tablespoons butter, melted

Directions

Sift together flour, sugar and salt; set aside. In a large bowl, beat eggs and milk together with an electric mixer. Beat in flour mixture until smooth; stir in melted butter.

Heat a lightly oiled griddle or frying pan over medium high heat. Pour or scoop the batter onto the griddle, using approximately 2 tablespoons for each crepe. Tip and rotate pan to spread batter as thinly as possible. Brown on both sides and serve hot.

Crunchy French Toast Sticks

Ingredients

3 eggs
1/4 cup milk
2 cups corn flakes, crushed
4 slices bread, cut into thirds
1 tablespoon butter

Directions

Whisk the eggs and milk together in a bowl. Spread the crushed corn flakes onto a plate.

Dip each piece of bread into the egg mixture and then press gently into the cereal, turning to coat completely. Place the breadsticks onto a plate while breading the rest; do not stack.

Melt the butter in a skillet over medium heat; cook the coated breadsticks in the melted butter until golden, about 4 minutes each side.

Chuck's Molasses French Toast

Ingredients

4 eggs
3 tablespoons molasses
1/2 cup heavy cream
1 teaspoon vanilla extract
1 pinch ground ginger
1 pinch ground cinnamon, or more
to taste
12 thick slices challah bread
1/4 cup butter

Directions

Beat together the eggs, molasses, cream, vanilla, ginger, and cinnamon in a bowl until smooth. Dip the challah slices in the batter until coated on all sides.

Melt half of the butter in a large skillet over medium heat. Place half of the challah slices into the pan, and cook until golden brown on each side, about 3 minutes per side. Repeat with remaining butter and challah slices.

French Peach Pie

Ingredients

1 (9 inch) pie shell, baked
1 (15 ounce) can sliced peaches,
juice reserved
1 (3.5 ounce) package instant
vanilla pudding mix
1 cup milk
1 cup sour cream
1/4 teaspoon almond extract
1 tablespoon cornstarch
1 teaspoon lemon juice

Directions

Drain peaches, reserving 2/3 cup of syrup. Stir together pudding mix, milk, sour cream, and almond extract for 2 minutes, until very smooth. Pour filling into pie shell. Chill for 10 minutes.

Arrange peach slices in a nice pattern over custard in pie shell.

In a small saucepan, mix together reserved peach syrup and corn starch. Bring to a boil, and cook for 2 minutes. Remove from heat, and stir in lemon juice. Pour glaze over peaches. Chill until set. Serve.

French Onion Bread

Ingredients

2 (.25 ounce) packages active dry yeast
1 cup warm water (110 degrees to 115 degrees)
5 1/4 cups all-purpose flour, divided
4 tablespoons sugar, divided
3/4 teaspoon salt
1 1/4 cups hot water (120 to 130 degrees F)
1 envelope onion soup mix
3 tablespoons shortening

Directions

In a mixing bowl, dissolve yeast in warm water. Add 1/2 cup flour, 2 tablespoons sugar and salt; beat until smooth, about 1 minute. Cover and let rise in a warm place for 20 minutes. In a small bowl, combine hot water, soup mix, shortening and remaining sugar. Cool to 115 degrees F. Add to yeast mixture with 2 cups flour; mix for 1 -2 minutes. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch the dough down; divide into thirds. Shape into loaves; place in three greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 30 minutes. Bake at 375 degrees F for 30 minutes or until golden brown. Remove from pans to cool on wire racks.

French Onion Soup

Ingredients

- 1/4 cup butter
- 2 pounds onions, thinly sliced
- 1 tablespoon sugar
- 4 tablespoons all-purpose flour
- 3 (14.5 ounce) cans beef broth
- 2 cups water
- 1 teaspoon salt
- 1 teaspoon dried minced onion
- 1 teaspoon beef bouillon granules
- 1/4 teaspoon garlic salt
- 1/4 teaspoon pepper
- 8 slices French bread, toasted
- 1 cup shredded Swiss cheese

Directions

In a Dutch oven or soup kettle, melt butter. Add onions and sugar; cook over low heat until lightly browned, about 1 hour.

Sprinkle flour over onions and stir until blended. Gradually stir in broth. Add the water, salt, dried onion, bouillon, garlic salt and pepper.

Bring to a boil; cook and stir for 2 minutes. Reduce heat; cover and simmer for 45 minutes.

Ladle soup into ovenproof bowls. Top with a slice of toasted bread; sprinkle with cheese. Place on a baking sheet. Bake at 400 degrees F for 5 minutes.

Cheesy French Toast

Ingredients

4 eggs, beaten
1/4 cup milk
1 cup shredded Swiss cheese
1 tablespoon chopped fresh chives
4 teaspoons butter
1 French baguette, cut into 1/2 inch slices
8 ounces sliced ham
1 cup tomato chutney

Directions

In a shallow bowl, whisk together the eggs, milk, Swiss cheese and chives. Melt the butter in a large skillet over medium heat. Dip slices of bread into the egg mixture, then place them in the skillet. Cook for 3 to 5 minutes per side, or until golden and crispy. Serve with sliced ham and tomato chutney.

Fall French Onion Soup

Ingredients

4 large onions, thinly sliced
2 Granny Smith apples - peeled, cored and chopped
1/2 cup butter, divided
2 tablespoons olive oil
4 cups chicken broth
1 1/2 cups apple cider
2 tablespoons brandy (optional)
1 tablespoon ground cinnamon
1 tablespoon white sugar
1/2 cup shredded Gouda cheese
6 French bread

Directions

Set a slow cooker on Low, and put in half of the butter to melt. Add the onions and apples; cover and cook on Low for 6 to 8 hours.

After the cooking time is up and apples and onions are soft, pour in the brandy, chicken broth and apple cider. Set the slow cooker to High and cook for 1 to 2 hours, until simmering.

Preheat the oven broiler. Mix together the cinnamon, sugar and remaining butter. Spread onto one side of each slice of bread. Place bread cinnamon side up on a baking sheet, and broil until toasted, about 3 minutes. Remove from the oven, flip the slices over so the cinnamon is on the bottom. Sprinkle Gouda cheese on the top and return to the broiler until the cheese is melted.

Ladle soup into serving bowls and top with slices of toast, cheese side up to serve.

Almond French Toast

Ingredients

1 cup slivered almonds
3 eggs
1 cup milk
3 tablespoons all-purpose flour
1/4 teaspoon salt
1/2 teaspoon baking powder
1/2 teaspoon almond extract
1 teaspoon vanilla extract
12 thick slices French bread
3 tablespoons canola oil
3 tablespoons butter
confectioners' sugar for dusting

Directions

Place almonds in a small saucepan over low heat. Tossing frequently, toast until lightly browned, 5 to 10 minutes. Remove from heat, and set aside.

In a large bowl, whisk together eggs, milk, flour, salt, baking powder, almond extract and vanilla extract. Soak bread slices in the mixture until saturated. Place slices in a shallow pan. Refrigerate slices approximately 1 hour.

Heat canola oil and butter in a large skillet over medium heat. One at a time, press one side of soaked bread slices in the almonds to coat. Fry bread slices on both sides until golden brown. Dust with confectioner's sugar before serving,

My Grandmother's French Dressing

Ingredients

2/3 cup ketchup
1 cup white sugar
1/2 cup white vinegar
1 cup vegetable oil
1/2 cup lemon juice
1 teaspoon salt
1 teaspoon paprika
1 1/2 small onions, grated
2 cloves garlic, pressed
1/4 cup crumbled blue cheese

Directions

Add ketchup, sugar, vinegar, oil, lemon juice, salt, paprika, onions, garlic and blue cheese to a glass jar. Cover, shake well, and refrigerate. This will keep in the refrigerator for quite a while.

French Toast II

Ingredients

4 eggs
3/4 cup milk
3 tablespoons brown sugar
1 teaspoon ground nutmeg
12 slices white bread
1 tablespoon ground cinnamon

Directions

In a large mixing bowl, beat the eggs. Add the milk, brown sugar and nutmeg; stir well to combine.

Soak bread slices in the egg mixture until saturated.

Heat a lightly oiled griddle or frying pan over medium high heat. Brown slices on both sides, sprinkle with cinnamon and serve hot.

Makeover Creamy French Dressing

Ingredients

2 teaspoons cornstarch
1/2 cup water
1/2 cup lemon juice
1/2 cup ketchup
1/3 cup sugar
2 tablespoons chopped onion
1 1/2 teaspoons Worcestershire sauce
1/2 teaspoon salt
1/2 teaspoon prepared mustard
1/8 teaspoon onion powder
1/8 teaspoon garlic powder
1/2 cup canola oil

Directions

In a small saucepan, combine the cornstarch and water. Bring to a boil; cook and stir for 1-2 minutes or until thickened.

In a blender or food processor, combine the lemon juice, ketchup, sugar, onion, Worcestershire sauce, salt, mustard, onion powder and garlic powder; cover and process until smooth. While processing, gradually add oil in a steady stream. Process until thickened. Transfer to a bowl; stir in cornstarch mixture. Cover and store in the refrigerator.

Waffled French Toast

Ingredients

1 egg
1 egg white
1/4 cup fat-free milk
4 slices whole wheat or white bread
1 cup sliced fresh strawberries
1/4 cup reduced-calorie pancake syrup

Directions

In a shallow dish, beat the egg, egg white and milk. Dip bread into egg mixture, coating both sides. Bake in a preheated waffle iron according to manufacturer's directions until golden brown.

For sauce, in a bowl, crush the strawberries; stir in the pancake syrup. Serve French toast with the strawberry sauce.

French Onion Soup IV

Ingredients

1 onion, sliced into thin rings
1/4 cup margarine
2 (10.5 ounce) cans beef
consomme
2 (10.5 ounce) cans beef broth
1 1/2 cups water
3/4 cup white wine
8 ounces sliced Swiss cheese
7 slices French bread

Directions

In a large pot over medium high heat, saute the onions in the butter or margarine for about 5 minutes, or until tender. Add the consomme, broth, water and wine. Reduce heat to low and simmer for 45 minutes.

Preheat oven to 350 degrees F (175 degrees C).

In individual oven-proof bowls, break up Swiss cheese slices and place one slice in the bottom of each bowl. Place one slice of bread on each slice of cheese. Ladle in the soup, place another slice of bread on top and cover with more Swiss cheese. Put bowls in the oven and allow cheese to melt on top.

Hawaiian French Toast

Ingredients

3 eggs, separated
1/2 teaspoon vanilla extract
1 teaspoon grated orange zest
1/2 teaspoon rum flavored extract
1 tablespoon water
1 tablespoon honey
1 (1 pound) loaf Hawaiian sweet bread, thickly sliced

1 (8 ounce) can crushed pineapple, with juice
1 (3 ounce) can mandarin orange segments, drained
3 tablespoons honey
1 cup maple syrup

Directions

In a shallow bowl, whisk together egg yolks, egg white, vanilla, rum extract, orange zest, water and 1 tablespoon honey.

Coat bread slices in egg mixture; set aside.

In a small saucepan, combine crushed pineapple, mandarin oranges, honey and maple syrup. Simmer over medium-low heat for 3 minutes.

Heat a lightly oiled griddle or frying pan over medium high heat. Fry bread slices until brown on both sides. Serve hot with warm fruit sauce.

Apple Raisin French Toast Strata

Ingredients

1 (1 pound) loaf cinnamon raisin bread, cubed
1 (8 ounce) package cream cheese, diced
1 cup diced peeled apples
8 eggs
2 1/2 cups half-and-half cream
6 tablespoons butter, melted
1/4 cup maple syrup

Directions

Coat a 9x13 inch baking dish with cooking spray. Arrange 1/2 of the cubed raisin bread in the bottom of the dish. Sprinkle the cream cheese evenly over the bread, and top with the apples. If you like extra raisins, add them now. Top with remaining bread.

In a large bowl, beat the eggs with the cream, butter, and maple syrup. Pour over the bread mixture. Cover with plastic wrap, and press down so that all bread pieces are soaked. Refrigerate at least 2 hours.

Preheat oven to 325 degrees F (165 degrees C).

Bake 45 minutes in the preheated oven. Let stand for 10 minutes before serving.

French Onion Pan Rolls

Ingredients

2 (1 pound) loaves frozen bread dough, thawed
1 cup grated Parmesan cheese
1 envelope onion soup mix
1/2 cup butter or margarine, melted

Directions

Divide the bread dough into 20 portions; shape each into a ball. In a bowl, combine the Parmesan cheese and soup mix. Place butter in another bowl. Roll each ball in butter, then in the cheese mixture. Arrange in a greased 13-in. x 9-in. x 2-in. baking dish. Cover and let rise in a warm place until doubled, about 45 minutes.

Bake at 350 degrees F for 30-35 minutes or until golden brown. Remove from pan to a wire rack. Serve warm.

French Dressing II

Ingredients

1 cup white sugar
1 cup ketchup
1 cup vegetable oil
2 cloves garlic, minced
1/2 cup white vinegar
1/2 teaspoon hot pepper sauce
1 tablespoon celery seed
1/4 teaspoon liquid smoke
flavoring
2 tablespoons minced fresh
chives

Directions

In a one quart jar, combine sugar, ketchup, oil, garlic, vinegar, hot sauce, celery seed, liquid smoke and chives. Cover and shake well. Refrigerate until serving.

French Green Bean Stuffing

Ingredients

1 cup butter
3/4 (16 ounce) package frozen
French cut green beans
2 onions, chopped
2 leeks, chopped
1 tablespoon garlic and herb
seasoning blend
2 eggs, lightly beaten
1 (16 ounce) package seasoned
dry bread cube stuffing mix
2 cups hot water

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a medium baking dish.

In a skillet over medium heat, melt 2 tablespoons butter, and saute the green beans, onions, and leeks until tender. Season with garlic and herb seasoning blend. Mix in the remaining butter until melted.

In a large bowl, toss together the green bean mixture, eggs, and dry stuffing mix. Gradually blend in the water. Transfer the mixture to the prepared baking dish.

Bake 40 minutes in the preheated oven, or until lightly brown.

French Short Pastry

Ingredients

1 1/2 cups all-purpose flour
1/8 teaspoon salt
1/2 cup unsalted butter, chilled
and cut into small pieces
6 tablespoons ice water

Directions

In a food processor, mix together flour and salt. Add butter, and process until mixture resembles coarse crumbs. Add water 1 tablespoon at a time. Pulse briefly until dough begins to form in clumps. Remove dough from processor onto a floured surface, and form into a ball. Allow dough to rest at room temperature for 30 to 45 minutes before rolling out.

On a lightly floured surface, roll out dough to fit pie pan. Place in pan, and crimp edge. Prick the bottom of dough several times with a fork. Place in freezer for 15 to 20 minutes. Meanwhile, preheat oven to 425 degrees F (220 degrees C).

Fill crust with beans, or use pie weights. Bake in preheated oven for 15 minutes. Remove pie weights, and bake another 5 minutes. If necessary, cover with foil to prevent overbrowning.

French Toast Bake

Ingredients

12 day-old French bread
5 eggs
2 1/2 cups milk
1 cup packed brown sugar,
divided
1 teaspoon vanilla extract
1/2 teaspoon ground nutmeg
1 cup chopped pecans
1/4 cup butter or margarine,
melted
2 cups fresh or frozen blueberries

Directions

Arrange bread in a greased 13-in. x 9-in. x 2-in. baking dish. In a bowl, combine the eggs, milk, 3/4 cup brown sugar, vanilla and nutmeg; pour over bread. Cover and refrigerate for 8 hours or overnight.

Remove from the refrigerator 30 minutes before baking. Sprinkle pecans over egg mixture. Combine butter and remaining sugar; drizzle over the top. Bake, uncovered, at 400 degrees F for 25 minutes. Sprinkle with blueberries. Bake 10 minutes longer or until a knife inserted near the center comes out clean.

Overnight Blueberry French Toast

Ingredients

12 slices day-old bread, cut into 1 inch cubes
2 (8 ounce) packages cream cheese, cut into 1 inch cubes
1 cup fresh blueberries
12 eggs, beaten
2 cups milk
1 teaspoon vanilla extract
1/3 cup maple syrup

1 cup white sugar
2 tablespoons cornstarch
1 cup water
1 cup fresh blueberries
1 tablespoon butter

Directions

Lightly grease a 9x13 inch baking dish. Arrange half the bread cubes in the dish, and top with cream cheese cubes. Sprinkle 1 cup blueberries over the cream cheese, and top with remaining bread cubes.

In a large bowl, mix the eggs, milk, vanilla extract, and syrup. Pour over the bread cubes. Cover, and refrigerate overnight.

Remove the bread cube mixture from the refrigerator about 30 minutes before baking. Preheat the oven to 350 degrees F (175 degrees C).

Cover, and bake 30 minutes. Uncover, and continue baking 25 to 30 minutes, until center is firm and surface is lightly browned.

In a medium saucepan, mix the sugar, cornstarch, and water. Bring to a boil. Stirring constantly, cook 3 to 4 minutes. Mix in the remaining 1 cup blueberries. Reduce heat, and simmer 10 minutes, until the blueberries burst. Stir in the butter, and pour over the baked French toast

Sausage-Stuffed French Loaf

Ingredients

- 1 (1 pound) loaf French bread
- 1/2 pound ground beef
- 1/2 pound bulk pork sausage
- 1 medium onion, chopped
- 1 cup shredded mozzarella cheese
- 1 egg, beaten
- 1/4 cup chopped fresh parsley
- 1 teaspoon Dijon mustard
- 1/4 teaspoon pepper
- 1/4 teaspoon salt
- 1/8 teaspoon fennel seed
- 2 tablespoons butter or margarine
- 1 garlic clove, minced

Directions

Cut a thin slice off the top of the bread. Hollow out bottom half, leaving a 1/4-in. shell. In a food processor or blender, process bread crumbs until coarse; set aside 1 cup. (Discard remaining crumbs or save for another use.) In a skillet, brown beef, sausage and onion; drain. Stir in reserved crumbs, cheese, egg, parsley, mustard, pepper, salt and fennel; mix well. Spoon into bread shell; replace bread top. Place on a large sheet of heavy-duty foil. In a small saucepan, melt butter; add garlic and cook for 1 minute. Brush over tops and sides of loaf. Seal the foil. Bake at 400 degrees F for 20 minutes or until cheese is melted.

French Onion Tomato Soup

Ingredients

4 cups thinly sliced onions
1 garlic clove, minced
2 tablespoons butter or margarine
1 (46 ounce) can tomato juice
2 teaspoons beef bouillon granules
3 tablespoons lemon juice
2 teaspoons dried parsley flakes
2 teaspoons brown sugar
6 slices French bread, toasted
2 cups shredded mozzarella cheese

Directions

In a large saucepan, saute onions and garlic in butter until tender. Add the tomato juice, bouillon, lemon juice, parsley and brown sugar. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes, stirring occasionally.

Ladle soup into 10-oz. ovenproof soup bowls or ramekins. Top with French bread; sprinkle with cheese. Broil 4-6 in. from the heat for 2-3 minutes or until cheese is bubbly.

Grandma's Peach French Toast

Ingredients

1 cup packed brown sugar
1/2 cup butter
2 tablespoons water
1 (29 ounce) can sliced peaches,
drained
12 (3/4 inch thick) slices day-old
French bread
5 eggs
1 tablespoon vanilla extract
1 pinch ground cinnamon, or to
taste

Directions

In a saucepan, stir together the brown sugar, butter and water. Bring to a boil, then reduce heat to low, and simmer for 10 minutes, stirring frequently.

Pour the brown sugar mixture into a 9x13 inch baking dish, and tilt the dish to cover the entire bottom. Place peaches in a layer over the sugar coating, then top with slices of French bread. In a medium bowl, whisk together the eggs and vanilla. Slowly pour over the bread slices to coat evenly. Sprinkle cinnamon over the top. Cover and refrigerate for 8 hours or overnight.

Remove the dish from the refrigerator about 30 minutes before baking to come to room temperature. Preheat the oven to 350 degrees F (175 degrees C).

Bake for 25 to 30 minutes in the preheated oven, or until the bread is golden brown. Spoon out portions to serve.

French Salad Dressing Mix

Ingredients

2 teaspoons dried parsley flakes
1 tablespoon sugar
1 1/2 teaspoons ground mustard
1 1/2 teaspoons onion powder
1 1/2 teaspoons paprika
1 1/2 teaspoons salt
3/4 teaspoon pepper
3/4 teaspoon garlic powder
ADDITIONAL INGREDIENTS:
3/4 cup vegetable oil
1/4 cup vinegar
2 tablespoons water

Directions

Combine the first eight ingredients in a resealable plastic bag.
Store in a cool dry place.

French Meat Pie

Ingredients

- 2 tablespoons cooking oil
- 1 large onion, thinly sliced
- 1 pound ground beef
- 1 pound ground pork
- 1 cup mashed potatoes
- 2 teaspoons ground allspice
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 Pastry for double-crust pie (9 inches)
- 1 egg, beaten

Directions

In a skillet, heat oil over medium. Sauté onion until tender. Remove and set aside. Brown beef and pork together. Drain. Combine onion, meat, potatoes and seasonings. Line pie plate with pastry. Fill with meat mixture. Top with crust. Seal and flute edges. Make slits in top crust. Brush with egg if desired. Bake at 375 degrees F for 30-35 minutes or until golden brown.

Country French Cheese

Ingredients

1/2 pound bacon - cooked and crumbled
1 pound cream cheese
1/2 pound shredded sharp Cheddar cheese
1/2 cup French dressing
1 cup chopped fresh parsley
1 cup chopped walnuts

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

In a large bowl, combine the bacon, cream cheese, Cheddar cheese and salad dressing. Mix together well and form into a ball.

In a shallow dish, mix together the parsley and chopped walnuts. Roll cheese ball in mixture to coat. Refrigerate until chilled.

Cinnamon Raisin Stuffed French Toast

Ingredients

4 ounces cream cheese, softened
1 tablespoon white sugar
1/8 teaspoon ground cinnamon
8 slices raisin cinnamon bread
(such as Pepperidge Farm®)
2 eggs
3 tablespoons milk
1/8 teaspoon ground cinnamon
1 teaspoon butter, or as needed

Directions

In a small bowl, mix together the cream cheese, sugar, and 1/8 teaspoon of cinnamon until thoroughly combined. Spread cream cheese mixture onto 4 slices of raisin bread. Top each spread slice with another slice of raisin bread to make 4 sandwiches.

In a shallow bowl, beat the eggs with milk and 1/8 teaspoon of cinnamon. Dip each sandwich into the egg mixture on both sides.

Grease a skillet with butter, and place over medium heat. Brown the sandwiches in the skillet for about 2 minutes per side.

French Onion Soup V

Ingredients

4 onions, chopped
3 tablespoons butter
3 tablespoons all-purpose flour
1 teaspoon ground black pepper
1 teaspoon white sugar
3 (10.5 ounce) cans beef broth
1 1/4 cups water
1/2 teaspoon dried parsley
1/4 teaspoon dried thyme
1 cup white wine
1 French baguette, cut into 1/2 inch slices
8 ounces shredded mozzarella cheese

Directions

In a large pot over medium heat, saute the onions in the butter or margarine for 10 minutes, or until onions are tender. Stir in the flour, ground black pepper and the sugar to form a pasty mixture.

Now add the beef broth, water, parsley and thyme and simmer for 10 minutes, Then add the wine and simmer for 10 more minutes.

Preheat oven to broil.

Fill individual oven safe bowls 3/4 full with the soup. Place a slice of bread on top of the soup and cover with the cheese. Place bowls in the oven.

Broil in the oven until the cheese is melted and bubbly

Orange Pecan French Toast

Ingredients

1 cup packed brown sugar
1/3 cup butter, melted
2 tablespoons light corn syrup
1/3 cup chopped pecans
12 (3/4 inch thick) slices French bread
1 teaspoon grated orange zest
1 cup fresh orange juice
1/2 cup 2% milk
3 tablespoons white sugar
1 teaspoon ground cinnamon
1 teaspoon vanilla extract
3 egg whites
2 eggs
1 tablespoon confectioners' sugar for dusting

Directions

In a small bowl, stir together the brown sugar, melted butter, and corn syrup. Pour into a greased 9x13 inch baking dish, and spread evenly. Sprinkle pecans over the sugar mixture. Arrange the bread slices in the bottom of the dish so they are in a snug single layer.

In a medium bowl, whisk together the orange zest, orange juice, milk, sugar, cinnamon, vanilla, egg whites, and eggs. Pour this mixture over the bread, pressing on the bread slices to help absorb the liquid. Cover and refrigerate for at least one hour, or overnight.

Preheat the oven to 350 degrees F (175 degrees C). Remove the cover from the baking dish, and let stand for 20 minutes at room temperature.

Bake for 35 minutes in the preheated oven, until golden brown. Dust with confectioners' sugar before serving.

Baked French Toast with Home Style Syrup

Ingredients

4 eggs, lightly beaten
1 cup milk
2 teaspoons vanilla extract
1 teaspoon salt
12 slices day-old French bread
1 1/4 cups crushed cornflakes
1 tablespoon butter or margarine
SYRUP:
1 1/2 cups sugar
2/3 cup light corn syrup
1/2 cup water
1 teaspoon ground cinnamon
1 (5 ounce) can evaporated milk
1/2 teaspoon butter flavoring
1/2 teaspoon almond extract

Directions

In a shallow dish or pie plate, combine eggs, milk, vanilla and salt. Add bread and soak for 5 minutes, turning once to coat. Coat each slice with cornflake crumbs and place on a well greased baking sheet. Dot each slice with butter. Bake at 450 degrees F for 10-12 minutes or until golden brown. For syrup, combine sugar, corn syrup, water and cinnamon in a saucepan. Bring to a boil. Boil, stirring constantly, for 2 minutes. Remove from the heat; stir in evaporated milk and flavorings. Serve over warm French toast.

Baked French Fries II

Ingredients

3 russet potatoes, sliced into 1/4 inch strips
cooking spray
1 teaspoon dried basil
1/4 cup grated Parmesan cheese
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C). Lightly grease a medium baking sheet.

Arrange potato strips in a single layer on the prepared baking sheet, skin sides down. Spray lightly with cooking spray, and sprinkle with basil, Parmesan cheese, salt and pepper.

Bake 25 minutes in the preheated oven, or until golden brown.

French Stuffing

Ingredients

1 pound lean ground beef
1 pound ground pork
1 onion, chopped
3 potatoes, peeled and diced
1/2 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
1 tablespoon poultry seasoning
1 pinch brown sugar
1/2 cup water
1 tablespoon all-purpose flour
1 tablespoon butter
salt and pepper to taste

Directions

In a large skillet over medium heat, cook beef and pork until brown. Stir in onion, potatoes, cinnamon, nutmeg, poultry seasoning, brown sugar and water. Cover, reduce heat to low, and simmer 20 minutes. Stir in flour, butter, salt and pepper until thickened, 5 to 10 minutes.

French Beef Stew

Ingredients

1 1/2 pounds cubed beef stew meat
1/4 cup all-purpose flour
2 tablespoons vegetable oil
2 (14.5 ounce) cans Italian-style diced tomatoes
1 (14 ounce) can beef broth
4 carrots, chopped
2 potatoes, peeled and chopped
3/4 teaspoon dried thyme
2 tablespoons Dijon-style prepared mustard
salt and pepper to taste

Directions

Combine meat and flour in a large plastic food storage bag and toss to coat evenly.

In a 6 quart saucepan brown meat in hot vegetable oil. Season with salt and pepper, if desired.

Add diced tomatoes, beef broth, carrots, potatoes and thyme. Bring to boil; reduce heat to medium-low, cover; and simmer for 1 hour or until beef is tender.

Blend in mustard and serve.

Aunt Betty's French Dressing

Ingredients

2/3 cup ketchup
3/4 cup white sugar
1/2 cup white wine vinegar
1/2 cup vegetable oil
1 small onion, quartered
2 teaspoons paprika
2 teaspoons Worcestershire sauce

Directions

Prepare the dressing by combining the ketchup, sugar, vinegar, oil, onion, paprika and Worcestershire sauce in a blender or food processor. Blend until the onion is well chopped. Chill and serve.

Sweet Pepper French Dressing

Ingredients

2 cups sugar
2 1/2 teaspoons salt
2 1/2 teaspoons ground mustard
2 2/3 cups vegetable oil
2 2/3 cups cider vinegar
2 medium green peppers, finely
chopped
2 (4 ounce) jars pimientos, drained
and finely chopped
2 1/2 teaspoons grated onion

Directions

In a large bowl, combine sugar, salt, mustard, oil and vinegar. Stir in green peppers, pimientos and onion. Stir frequently while serving.

Haitian French Toast

Ingredients

1 French baguette
1 cup orange juice
1/2 cup heavy whipping cream
2 eggs
1 teaspoon ground cinnamon
1/4 cup white sugar
1 dash ground nutmeg
3 tablespoons butter
2 tablespoons confectioners'
sugar for dusting

Directions

Cut loaf ends off and reserve for another use. Cut remaining loaf into 1 1/2 inch slices; let stand 4 hours or overnight.

In a 9x13 inch baking pan, combine orange juice, cream, eggs ground cinnamon and white sugar. Place bread slices in pan and turn until liquid is absorbed, about 5 minutes.

In a large skillet, melt butter over medium heat. Add bread slices and cook until browned on both sides, about 5 minutes. Dust generously with confectioners' sugar and serve warm.

Traditional French Canadian Tourtiere

Ingredients

8 pounds ground pork
8 pounds ground beef
4 cups finely chopped onion
6 cups water
2 1/2 tablespoons salt
2 teaspoons pepper
2 teaspoons allspice
1 3/4 teaspoons ground cloves
1 teaspoon ground cinnamon
1/4 cup liquid chicken seasoning
8 (15 ounce) packages pastry for double-crust pie

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large pot, mix the pork, beef, onion, and water. Season with salt, pepper, allspice, cloves, cinnamon, and chicken seasoning. Bring to a boil. Reduce heat to low and simmer 30 minutes.

Drain liquid from pot into a bowl. Transfer remaining meat mixture to a separate bowl and chill until ready to use. Place bowl with liquid in the refrigerator and chill 1 hour, or until fat has congealed on the surface.

Scrape and discard fat from the chilled liquid. Spoon the meat mixture into pie crusts. Add 1 tablespoon of reserved liquid to each pie. (This prevents them from becoming too dry.) Place top crust on top of each pie and pinch edges to seal. Cut slits in top crust so steam can escape.

Bake in preheated oven until golden brown, about 50 minutes. Serve immediately or freeze until ready to use.

Creamy French Dressing

Ingredients

1/2 cup lemon juice
1/2 cup sugar
1/2 cup ketchup
1/4 cup chopped onion
1 1/2 teaspoons salt
1 1/2 teaspoons Worcestershire
sauce
1/8 teaspoon garlic powder
1 cup canola oil

Directions

In a blender or food processor, combine the first seven ingredients; cover and process until smooth. While processing, gradually add oil in a steady stream. Process until thickened. Transfer to a bowl or jar; cover and store in the refrigerator.

Impossible French Apple Pie

Ingredients

6 cups tart apples - peeled, cored and sliced
1 1/4 teaspoons ground cinnamon
1/4 teaspoon ground nutmeg
1 cup white sugar
3/4 cup milk
1/2 cup biscuit mix (e.g. Bisquick)
2 eggs
2 tablespoons butter
1 cup biscuit mix (e.g. Bisquick)
1/2 cup chopped walnuts
1/3 cup light brown sugar
3 tablespoons butter

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 10 inch pie pan.

In a large bowl, mix apples, cinnamon and nutmeg together; turn mixture into pan. In a separate bowl, beat sugar, milk, 1/2 cup biscuit mix, eggs and butter until smooth. Pour over apples.

To Make Streusel: In a small bowl, stir together 1 cup biscuit mix, nuts, brown sugar and butter; mix until crumbly. Sprinkle streusel over top of pie.

Bake in preheated oven for 55 to 60 minutes; bake until knife inserted in center of pie comes out clean.

Peanut Butter and Banana French Toast

Ingredients

- 1 egg
- 1 dash vanilla extract
- 2 tablespoons creamy peanut butter
- 2 slices bread
- 1 small banana, sliced
- 2 tablespoons butter

Directions

In a small bowl, lightly beat the egg and vanilla together.

Spread 1 tablespoon of peanut butter on top of each slice of bread. Place the banana slices on top of one of the slices of bread. Place the other slice of bread on top of the first, to make a peanut butter and banana sandwich.

In a skillet or frying pan, melt the butter over medium heat. Dip the sandwich into the egg mixture and place in the heated skillet. Cook until brown on both sides. Serve hot.

Easy Blueberries And Cream French Toast

Ingredients

1/4 cup red wine
1/2 cup orange juice
1/2 teaspoon grated orange zest
1/2 cup maple syrup
1 pinch crushed red pepper flakes, or to taste (optional)

8 slices whole wheat bread
1/2 cup softened cream cheese
1/2 cup fresh blueberries
4 eggs
1/3 cup milk
1/4 cup butter

Directions

Bring the red wine, orange juice, and orange zest to a boil in a small saucepan; reduce heat to medium-low and cook for 5 minutes. Pour in the maple syrup and crushed red pepper flakes. Continue cooking 5 minutes more; reduce heat to warm and keep the syrup hot.

Meanwhile, spread one side of each slice of bread with the softened cream cheese. Press the blueberries into the cream cheese and sandwich two pieces of bread together with the cream cheese on the inside to form the sandwiches; set aside. Beat the eggs in a mixing bowl; whisk in the milk until smooth.

Melt the butter in a large skillet over medium heat. Dip the sandwiches into the egg mixture allowing the egg to soak into the bread; allow excess egg to drip off. Cook the sandwiches in the hot butter until golden brown on both sides and the bread is no longer soggy, about 5 minutes per side. Serve with the hot orange maple syrup.

French Ham Cheese and Egg Fondue Casserole

Ingredients

2 tablespoons butter, softened
3 tablespoons all-purpose flour
1 tablespoon mustard powder
3 cups cubed fully cooked ham
8 ounces Cheddar cheese, cubed
3 cups cubed day old French bread
4 eggs, beaten
3 cups milk
1 dash hot pepper sauce
3 tablespoons butter, melted
1/2 cup freshly grated Parmesan cheese

Directions

Generously grease a 9x13-inch glass baking dish with softened butter. Stir together flour and mustard powder. Place ham and Cheddar cubes in a large mixing bowl, sprinkle with flour mixture, and toss until evenly coated. Add bread cubes and toss to mix. In a separate bowl, whisk together eggs, milk, and hot pepper sauce.

Pour 1/3 of the bread mixture into the prepared baking dish and smooth out to form a layer. Drizzle with 1 tablespoon of butter, and sprinkle with 1/3 of the Parmesan cheese. Repeat twice more to form three layers. Pour egg mixture overtop, cover with plastic wrap, and refrigerate 8 hours to overnight.

The next morning, remove casserole from refrigerator, remove plastic wrap, and allow to stand at room temperature for 30 minutes. Preheat oven to 350 degrees F (175 degrees C).

Bake uncovered in preheated oven until the eggs have set, and the top is golden brown and crispy, about 1 hour.

Pain de Campagne - Country French Bread

Ingredients

For the Poolish:

1/2 teaspoon instant yeast
1/2 cup warm water (110 degrees
F/45 degrees C)
3/4 cup whole wheat flour

For the Dough:

2 1/2 cups warm water
1/2 teaspoon instant yeast
6 cups unbleached bread flour
1 tablespoon kosher salt

2 tablespoons cornmeal for
dusting

Directions

To make the sponge, whisk the 1/2 teaspoon yeast in 1/2 cup warm water. Stir in the whole wheat flour until the mixture resembles a thick batter. Beat for about 100 strokes to form long strands of gluten. Cover the bowl with a damp cloth and let sit at room temperature for 2 to 8 hours (longer is better for flavor development). You can also let the poolish ripen in the refrigerator for 12 to 15 hours, bringing it back to room temperature before proceeding with the recipe.

When the poolish is ready, it will be bubbly and loose, with a yeasty, sour aroma. Scrape the poolish into a bowl and stir in the 2 1/2 cups water and the remaining 1/2 teaspoon yeast. Stir well to combine. Add the bread flour 1 cup at a time, mixing well after each addition, until the dough becomes too difficult to stir.

Transfer the dough to a floured work surface and knead for 10 to 12 minutes, adding more flour only when the dough becomes too sticky to handle. Sprinkle the salt over the dough and knead it for an additional 5 to 7 minutes. The dough should have a smooth surface and spring back to the touch. Shape the dough into a round and cover with a damp cloth for 5 to 10 minutes.

Place the dough in an oiled bowl, turning to coat the surface of the dough with oil. Cover the dough with a damp cloth and let it rise at room temperature until doubled in size, about 2 to 3 hours.

Deflate the dough and cut it into two pieces. Shape the dough into two rounds, cover them with plastic or a damp cloth, and allow the dough to rest for 30 minutes at room temperature.

Shape the dough into baguettes. Place a heavily floured cloth on a baking sheet, arranging a fold down the center to separate the loaves. Place the loaves, seam-side up, on the floured cloth. Dust the tops of the loaves with flour, cover with a damp towel, and let rise until doubled in bulk again, about two hours.

Preheat an oven to 375 degrees F (190 degrees C).

Sprinkle a baking sheet with cornmeal. Gently transfer the risen loaves to the baking sheet, placing them seam-side down on the cornmeal. Make several diagonal slashes in the loaf with a serrated knife or razor blade.

French Canadian Tourtiere

Ingredients

1 pound lean ground pork
1/2 pound lean ground beef
1 onion, diced
1 clove garlic, minced
1/2 cup water
1 1/2 teaspoons salt
1/2 teaspoon dried thyme,
crushed
1/4 teaspoon ground sage
1/4 teaspoon ground black
pepper
1/8 teaspoon ground cloves
1 recipe pastry for a 9 inch double
crust pie

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a saucepan, combine pork, beef, onion, garlic, water, salt, thyme, sage, black pepper and cloves. Cook over medium heat until mixture boils; stirring occasionally. Reduce heat to low and simmer until meat is cooked, about 5 minutes.

Spoon the meat mixture into the pie crust. Place top crust on top of pie and pinch edges to seal. Cut slits in top crust so steam can escape. Cover edges of pie with strips of aluminum foil.

Bake in preheated oven for 20 minutes, remove foil and return to oven. Bake for an additional 15 to 20 minutes until golden brown. Let cool 10 minutes before slicing.

French Dip Sandwiches

Ingredients

1 (4 pound) boneless beef roast
1/2 cup soy sauce
1 beef bouillon cube
1 bay leaf
3 whole black peppercorns
1 teaspoon dried rosemary,
crushed
1 teaspoon dried thyme
1 teaspoon garlic powder
20 slices French bread

Directions

Remove and discard all visible fat from the roast. Place trimmed roast in a slow cooker.

In a medium bowl, combine soy sauce, bouillon, bay leaf, peppercorns, rosemary, thyme, and garlic powder. Pour mixture over roast, and add enough water to almost cover roast. Cover, and cook on Low heat for 10 to 12 hours, or until meat is very tender.

Remove meat from broth, reserving broth. Shred meat with a fork, and distribute on bread for sandwiches. Used reserved broth for dipping.

Strawberry-Banana French Toast

Ingredients

10 day-old French bread
5 eggs, lightly beaten
3/4 cup milk
1 tablespoon vanilla extract
1/4 teaspoon baking powder
1 (16 ounce) package frozen
sweetened whole strawberries
4 firm bananas, sliced
1 cup sugar
1 tablespoon pumpkin pie or
apple pie spice
1 tablespoon cinnamon sugar

Directions

Place bread slices in a large shallow baking dish. Combine eggs, milk, vanilla and baking powder; pour over bread. Cover and chill 8 hours or overnight. Remove from refrigerator 30 minutes before baking. In a bowl, combine strawberries, bananas, sugar and pie spice; pour into a greased 13-in. x 9-in. x 2-in. baking dish. Arrange prepared bread on top. Sprinkle with cinnamon sugar. Bake, uncovered, at 400 degrees F for 30-35 minutes.

Chicken French - Rochester, NY Style

Ingredients

1/4 cup all-purpose flour, or as needed
salt and black pepper to taste
2 eggs, beaten
1 tablespoon white sugar
1 tablespoon grated Parmesan cheese
2 tablespoons olive oil
4 skinless, boneless chicken breast halves

1/4 cup butter
2 teaspoons minced garlic
1/4 cup dry sherry
1/4 cup lemon juice
2 teaspoons low-sodium chicken base

Directions

Mix together the flour, salt, and pepper in a shallow bowl. In another bowl, whisk beaten eggs, sugar, and Parmesan cheese until the mixture is thoroughly blended and the sugar has dissolved.

Heat olive oil in a large skillet over medium heat until the oil shimmers. Dip the chicken breasts into the flour mixture, then into the egg mixture, and gently lay them into the skillet. Pan-fry the chicken breasts until golden brown and no longer pink in the middle, about 6 minutes on each side. Remove from the skillet and set aside.

In the same skillet over medium-low heat, melt the butter, and stir in garlic, sherry, lemon juice, and chicken base. Bring the sauce to a simmer, and stir until smooth and slightly thickened, about 5 minutes. Be sure to dissolve any brown flavor bits from the bottom of the skillet as you stir. Return the chicken breasts to the sauce, and gently simmer until no longer pink in the center, about 15 minutes.

To serve, place a chicken breast on a plate, and top with sauce.

Tourtiers (French Pork Pie)

Ingredients

2 1/2 pounds lean ground pork
1/4 teaspoon ground cloves
1/4 teaspoon ground cinnamon
1 large onion, chopped
1 teaspoon salt
1 stalk celery, chopped
1 bay leaf
3 cups water
4 baking potatoes, peeled and cubed
2 (15 ounce) packages refrigerated pie crusts

Directions

In a large saucepan, mix together the ground pork, cloves, cinnamon, onion, salt, celery, bay leaf and water. The water will help break up the raw pork. Simmer over medium-low heat for about 3 hours, or until the water has evaporated. Remove from the heat and discard the bay leaf.

Towards the end of the pork cooking time, place the potatoes into a separate saucepan and fill with enough water to cover. Bring to a boil and cook until tender, about 10 minutes. Drain and mash potatoes. When the pork is done, stir the mashed potatoes into that pan until evenly blended.

Preheat the oven to 375 degrees F (190 degrees C). Line two 9 inch pie plates with bottom crusts. Spoon equal amounts of the pork filling into each crust. Cover with top crusts and flute the edges to seal.

Bake for 45 minutes in the preheated oven, or until crust is golden brown.

French Fried Potatoes

Ingredients

1/3 cup white sugar
2 cups warm water
2 large russet potatoes - peeled,
and sliced into 1/4 inch strips
6 cups vegetable oil for frying
salt to taste

Directions

In a medium bowl, dissolve the sugar in warm water. Soak potatoes in water mixture for 15 minutes. Remove from water, and dry thoroughly on paper towels.

Heat oil in deep-fryer to 375 degrees F (190 degrees C). Add potatoes, and cook until golden, 5 to 6 minutes. drain on paper towels. Season with salt to taste.

French Salad Dressing

Ingredients

1 1/2 cups vegetable oil
1 cup ketchup
3/4 cup sugar
1/2 cup vinegar
1 small onion, chopped
1 teaspoon lemon juice
1 teaspoon paprika
1/2 teaspoon salt

Directions

In a blender or food processor, blend all ingredients until smooth.
Store in the refrigerator.

Fantastic French Toast

Ingredients

4 eggs
1/4 cup milk
1 teaspoon vanilla
Dash salt
1 tablespoon butter or margarine
4 slices bread
1/4 cup chopped peanuts
3/4 cup maple-flavored syrup
1/2 cup JIF® Creamy Peanut Butter

Directions

Combine eggs, milk, vanilla and salt. Beat slightly with a fork until blended.

In a medium sized skillet, melt butter or margarine.

Dip bread slices into egg mixture, coating both sides of each. Fry bread until golden brown on one side; turn and fry second side. Top each toast slice with some chopped peanuts.

In a small saucepan, blend maple syrup and JIF®. Heat and stir until warm and pour over the French toast.

Karen's Baked Banana Stuffed French Toast

Ingredients

4 ripe bananas, mashed
8 slices French bread
1/2 cup milk
2 eggs
1 teaspoon vanilla extract
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly spray a cast iron or other ovenproof skillet with cooking spray and then heat over medium heat.

Spread mashed banana on top of 4 slices of bread. Place remaining four slices on top. In a bowl, whisk together milk, eggs, vanilla and cinnamon. Dip bread in egg mixture for 45 seconds on each side then place in skillet.

Cook bread for two minutes on each side. Place bread on an ungreased baking sheet and bake in preheated oven for 8 minutes, until golden. Serve warm.