



BLACKSTONE
COUNTRY CLUB

Chef's Crème Brulee French Toast

Serves Six:

- 1 Stick (1/2 cup) unsalted butter
- 1 Cup packed brown sugar
- 2 Tablespoons dark amber maple syrup
- 2 Tablespoons corn syrup
- 1 Loaf Texas toast, or Challah Bread
- 5 Large eggs
- 1 1/2 Cups half-and-half
- 1 Teaspoon vanilla
- 1 Teaspoon Grand Marnier
- 1/4 Teaspoon salt

In a small heavy saucepan melt butter with brown sugar, maple syrup and corn syrup over medium heat, stirring, until smooth and pour into a 13-by-9-by-2-inch baking dish. Cut six one-inch thick slices from center portion of bread, and trim crusts. Cut into triangles. Lay the triangles at an angle in baking dish, squeezing them slightly to fit.

In a bowl, whisk together eggs, half-and-half, vanilla, Grand Marnier, and salt until combined well and pour evenly over bread. Chill bread mixture, covered, for at least eight hours.

Preheat oven to 350° F and bring bread to room temperature. Bake bread mixture, uncovered, in middle of oven until puffed and edges are pale golden, 35 to 40 minutes.

For the berries:

- ½ Pint Raspberries
- ½ Pint Blackberries
- ½ Pint Blueberries
- ½ Pint Strawberries
- ¾ Cup Powdered sugar
- ½ Cup Grand Marnier
- ¼ Cup Triple Sec

Mix all the ingredients together, let the mixture macerate for five minutes before serving. Pour berries over the French toast using some of the juice. Using a shaker, sprinkle with powdered sugar and serve immediately.

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