

The Dining Diva Brunch for Weekend Guests

Culinary Countdown!

4 Days Before: Follow up on RSVPs; verify number of guests.

3 Days Before: Gather and make ready all table linens, dishes, flatware, glasses, serving utensils, and salt and pepper grinders; plan or order centerpiece; decide on additional beverages.

2 Days Before: Edit grocery list; shop for all items, including wines, spirits and liqueurs.

Chill all components for the cocktail.

Set the table—completely!

Cook and peel eggs for Scotch eggs; make Dijon sauce.

Make Kahlúa sauce for bread pudding.

1 Day Before: Encase eggs in sausage, roll in crumbs, refrigerate, and fry.

Refrigerate the eggs, covering after they are completely chilled. Wash salad greens.

Line tart pan with crust; cover, and refrigerate. Prepare filling; refrigerate.

Cook beans tender-crisp and chill, or place frozen beans in the refrigerator to thaw. Make soft bread crumbs and store them in a zip-top bag. Chop and zest for the topping; refrigerate.

Prepare and bake bread pudding, but do not add topping.

Chill. Chop and toast pecans for topping and garnish.

Party Day: Relax!!

1½ Hours Before: Wash raspberries for cocktails, refrigerate until serving.

Remove Scotch Eggs, tart crust and filling, green beans, and bread pudding from the refrigerator. Preheat oven(s).

Whip cream for dessert and place in sieve in refrigerator.

1 Hour Before: Fill tart shell; top with tomatoes and cheese; bake.

Make crumb mixture for green beans and set aside.

30 Minutes Before: Set out cocktail ingredients; keep chilled if possible.

Put topping on bread pudding and put in oven to warm

Warm Scotch eggs, remove, slice, and plate.

Slice tart and plate.

Serve bread pudding leisurely.

Brunch for Weekend Guests

Shopping List

For 6 people

Produce

- 4 Ripe (but firm) bananas
- 1 Small box Fresh raspberries
- 1 Large Lemon
- 2 lbs Fresh whole green beans
- 1 Large Leek
- 2 Tbsp Fresh chives
- 2-3 Medium Ripe Roma tomatoes
- 4 Cups Mixed spring greens
- 1 Clove Garlic
- 5 Tbsp Fresh minced Italian flat-leaf parsley or basil
- 1 Tbsp Fresh minced thyme

Dairy & Eggs

- 2¼ Cups Unsalted butter
- 4 Cups Half & Half
- 2¼ Cups Heavy whipping cream
- ½ Cup Sour cream
- 17 Eggs

Cheese & Deli

- ½ Cup Grated Parmesan cheese
- 1¼ Cups Ricotta cheese

Meat & Fish

- 1 lb Bulk spicy breakfast sausage

The Dining Diva

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Canned Vegetables & Fruits & Dried Fruits

- 2/3 Cup Raisins (optional in Bread Pudding)

Baking, Spices, & Nuts

- 3 Cups Sugar
- 6 Tbsp Dark brown sugar

1 Cup Flour
4 tsp Pure vanilla extract
2 Cups Seasoned dry bread crumbs
1 tsp Ground cinnamon
1 Cup Chopped pecans
1 (5.33-oz) Can Evaporated milk

Condiments

48 oz Oil for deep frying (I use canola oil)
½ Cup Mayonnaise
⅓ Cup Whole grain Dijon mustard

Breads

1 (9") Pie crust (the rolled type in refrigerated section is preferred)
1¾ Cups Fresh, soft bread crumbs (from French- or Italian-type bread)
1 Lg. Loaf French bread

Wine & Spirits

4 oz Chambord (or other black raspberry liqueur) for 8 cocktails
8 oz Vodka for 8 cocktails
32 oz Dry champagne or Sparkling wine for 8 cocktails
¼ Cup Kahlúa (or other coffee-flavored liqueur) or bourbon whiskey
Champagne (*recommended wine with meal*)