



SABBATH BREAKFAST RECIPES

Julie's Baked Oatmeal

Servings: 15 Prep time: 10 min + overnight Cook time: 45 min

INGREDIENTS

2 Cups of Old Fashioned Oats
½ Cup Shredded Coconut
½ Cup Pecans
½ Cup Blueberries, Raisins, Cranberries, or Cherries
2 Shredded Apples
3 Tbsp. Brown Sugar (optional)
3 Cups Vanilla Silk
½ tsp. Salt
1 Tbsp. Vanilla

DIRECTIONS

Layer ingredients in 11 x 13 pan. Soak all ingredients overnight. Bake at 350 degrees for 30-45 minutes.

Tater Tot Casserole

Servings: 15 Prep time: 10 min Cook time: 60 min

INGREDIENTS

1 - 32 oz. Bag of Tater Tots
1 ½ Cups Colby Jack Cheese
2 Cans of Cream of Mushroom Soup
½ Cup Water
1/3 Roll of Prosage (or MorningStar Farms Sausage Links)

DIRECTIONS

Preheat oven to 375 degrees. Spray a casserole dish with baking spray. Mix Tater Tots, cheese, cream of mushroom soup, and water in a large bowl. Add prosage and pour mixture into a casserole dish. Bake for one hour.

Biscuits With Creamy Breakfast Gravy

Servings: 6

Prep time: 30 min

Cook time: 15 min

INGREDIENTS

BISCUITS

- 2 Cups All-purpose Flour
- 1 Tbsp. Baking Powder
- 1 Tbsp. sugar
- 1 tsp. Salt
- 6 Tbsp. Unsalted Butter
- ¾ Cups Milk

GRAVY

- 4 Tbsp. Butter
- ¼ Cup All-purpose Flour
- 2 Cups Milk
- 1 tsp. White or Black Pepper
- ½ tsp. Salt or to taste
- 6 oz. Shredded Worthington Corned Beef

DIRECTIONS

BISCUITS

Chill butter in freezer for 10-20 minutes to make light, flaky, buttery biscuits. Line a baking sheet with parchment paper and preheat oven to 425 F. Combine flour, baking powder, sugar, and salt. Set aside. Remove your butter from freezer, grate butter with a cheese grater and mix into flour mixture until it turns into coarse crumbs. Add milk and combine without overworking the dough. Transfer to a well-floured surface, and use your hands to flatten to about 1-inch thick (not a rolling pin). Lightly dust and cut with a 2 ¼ biscuit cutter. Bake at 425 F for 12 minutes or until tops are golden brown. Make 6 biscuits.

GRAVY

Melt butter. Add flour and cook in skillet for about 3 minutes. Add milk and bring to a boil, stirring constantly. Take off heat when thickened. Add thawed and shredded corned beef.

Fruit Salsa With Cinnamon Crisps

Servings: 8

Prep time: 25 min

Cook time: 10 min

INGREDIENTS

CINNAMON CRISPS

- 10 Large Flour Tortillas
- Cooking Spray
- ¼ Cup Sugar
- 2 Tbsp. Cinnamon

FRUIT SALSA

- 1 Lemon
- 2 Apples
- 1 lb. Fresh Strawberries
- 2 Kiwi
- 1 Cup Cantalope
- ½ lb. Raspberries
- 4 Tbsp. Raspberry Preserves

DIRECTIONS

CINNAMON CRISPS

Preheat oven to 350 F. Combine cinnamon and sugar. Spray both sides of the tortillas with cooking spray and sprinkle each side lightly with cinnamon/sugar mixture. Stack several tortillas and cut them into wedges with a pizza cutter. Separate, place on baking sheet, and bake for 8-9 minutes or until crisp. Don't over bake. They will crisp more once they cool down.

FRUIT SALSA

Juice one lemon. Peel and finely dice the apple. Add the lemon juice and combine well so the apples don't brown. Dice the rest of the fruit. Add the preserves and stir until combined. Cover and refrigerate or allow to sit at room temperature for 15 minutes before serving.