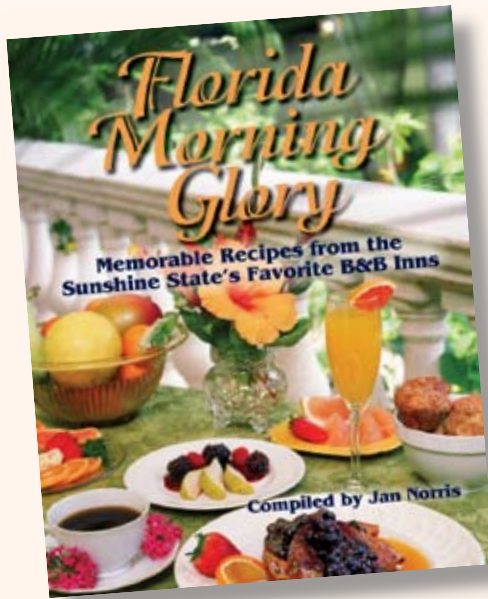




INNKEEPER'S BEST

R·E·C·I·P·E·S



Florida Morning Glory: Memorable Recipes from the Sunshine State's Favorite B&B Inns

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With Florida's reputation as a tourist state, and a certain amusement park that's achieved worldwide attention, some visitors are surprised to find so many historic properties converted to vacation friendly, bed and breakfast inns.

The Sunshine State is actually quite diverse, certainly in architecture, ranging from the Southern plantation influences of the Panhandle to the delightful Art Deco settings in Miami Beach and the Conch gingerbreads adorning Key West.

Florida has much more to offer beyond Disney World. Attractions abound, natural and manmade, from the caves in the Panhandle town of Marianna, to the 17th century Spanish fort at St. Augustine – the nation's first link to the old world. Don't miss the Ringling Art museum in Sarasota, and visit the Space Coast where you can glimpse a shuttle launch.

Florida relies heavily on visitors, so we know how to make them feel welcome. At quaint B&Bs scattered around the state, innkeepers not only will give tips on local diversions but are usually networked into other family-owned inns and can advise visitors on crafting a memorable stay.

They also can help ferret out the unusual fare our state has to offer, including an abundance of seafood, tropical and exotic fruits and vegetables, and a multitude of ethnic delights to rival those of any region. Florida ranks as one of the top five agricultural states in America, another oft overlooked tidbit about the state.

The best part is that those foods we grow appear during the seasons when everyone else's crops are under snow so, expect fresh strawberries, avocados and tomatoes in the winter months.

Most of our innkeepers try to incorporate Florida products in their meals, even if it is merely freshly squeezed orange juice or a grapefruit half at breakfast. Some pick the fruit off trees on their own property. It doesn't get any fresher than that!

With the same graciousness as they welcome their guests, noted innkeepers from around the state have provided the breakfast, brunch and hors d'oeuvres recipes for our book.

So even if you can't stop at all the inns, you can experience some of the remarkably delectable flavors of Florida. We hope you enjoy them, and find more than a few *keepers* for your cooking repertoire.

Greetings from Florida come and see us!

Jan Norris, West Palm Beach

AVAILABLE AT:

- Amazon.com
- www.sidrmuseum.com
- Barnes & Noble or other fine bookstores using the ISBN number

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Enjoy these six select recipes from *Florida Morning Glory*.



Chalet Suzanne

3800 Chalet Suzanne Drive
Lake Wales, FL 33859
800-433-6011
www.chaletsuzanne.com



Elizabeth Pointe Lodge

98 South Fletcher Avenue
Amelia Island, FL 32034
800-772-3359
www.elizabethpointelodge.com

Perfect Eggs Parmesan

Ingredients

- 2 T. butter
- 2 oz. sherry
- 2 eggs
- salt to taste
- freshly ground pepper to taste
- 2 T. grated Parmesan cheese

Directions

Brown butter lightly in ovenproof skillet. Add sherry. When bubbly, slip in eggs one at a time and let whites just begin to set. Remove from fire. Season with salt and pepper. Sprinkle Parmesan over eggs. Place eggs under broiler until cheese starts to brown and whites are set. Serve with toast points or English muffins.

Makes 1 serving

Miss Ona's Orange Juice Bread

Ingredients

- ½ cup sweet butter
- 1 ¼ cups sugar
- 2 large eggs
- 1 ½ cups all purpose flour
- 1 t. baking powder
- ¼ t. salt
- ¼ cup orange juice
- ¼ cup milk
- ½ t. lemon zest
- ½ t. orange zest

For the icing

- 1 T. lemon juice
- 1 T. orange juice
- ¾ cup confectioners sugar

Directions

Preheat oven to 325° F. Cream butter and sugar in a large bowl. Beat eggs; add to creamed butter mixture. Sift together onto waxed paper the flour, baking powder and salt. In a small bowl, mix the orange juice and milk. Add the liquids alternately with

the sifted dry ingredients to the creamed mixture, a little at a time, beating well after each addition. Stir the lemon and orange zest into the batter. Butter a large (1.5 quart) loaf pan. Line the bottom of the pan with waxed paper and butter the paper. Smooth the batter over the waxed paper and bake for 45 minutes, or until the bread springs back lightly when touched in the center. While bread bakes, combine the lemon and the orange juice with the sugar in a small saucepan and heat until sugar melts; keep warm. Once the bread has baked, remove from pan and allow to rest for 15 minutes. Remove wax paper. Turn bread to side and cool completely. Just before serving, drizzle icing on bread.

Makes 1 large loaf

Note: This bread freezes well and is especially good for breakfast or for serving, spread with sweet butter, at afternoon tea.



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R·E·C·I·P·E·S

Bread Pudding with Whiskey-Brandy Sauce



Banyan House Bed & Breakfast

519 Harbor Drive S.
Venice, FL 34285
941-484-1385
www.banyanhouse.com

Ingredients

- 1 loaf cinnamon raisin bread
- ½ cup (1 stick) butter, melted
- ¾ cup sugar
- 8 oz. half and half
- 7 eggs, plus 3 yolks
- 1 T. vanilla
- 3 cups milk
- ground cinnamon

For Whiskey Brandy Sauce:

- 6 T. butter
- 1 cup light brown sugar
- ¼ cup heavy cream
- ½ cup half and half
- 1 ½ t. whiskey or Bourbon
- 1 ½ t. brandy

Directions

Preheat oven to 350° F. Spray vegetable oil or grease a 9x13 inch casserole pan. Layer bread with melted butter in pan,

making six squares of bread three layers deep. Whisk together remaining ingredients in medium bowl and pour evenly over the bread. Dust with cinnamon. Place casserole in a large pan filled with water to depth of one inch, to make a water bath. Bake 50-55 minutes. *Take care when removing pans not to spill hot water.* Set on rack to cool both pans. Remove casserole from hot water carefully. Let sit 10-15 minutes and dust with powdered sugar. Slice into 12 portions. To serve, ladle each portion with whiskey brandy sauce and garnish with a fresh berry, or mint leaf, if desired.

Makes 12 portions

Sauce: Melt butter in small saucepan; add sugar and cook over medium heat until melted. Add remaining ingredients and simmer 10 minutes, stirring often. Keep warm on low burner until ready to serve.

Coombs House Signature Oatmeal



Coombs House Inn

80 Sixth Street
Apalachicola, FL 32320
850-653-9199
www.coombshouseinn.com

Ingredients

- 1 or 2 yellow Delicious apples, peeled
- 5 to 10 dashes of cinnamon
- 4 to 7 dashes of salt
- ½ cup raisins
- ½ cup broken pecans
- ½ cup tupelo honey, or equivalent
- core of fresh pineapple (reserve fruit for another use)
- oatmeal (1 minute Quaker Oats)

Note: This is a make-ahead recipe; begin the night before.

Directions

For ratio of water to oats, follow directions on back of oatmeal box for 1 minute

oatmeal, based on number of servings. Put the water for oatmeal in medium saucepan and bring to a boil over high heat. Add apples, honey, salt, pecans and cinnamon. As apples cook, mash the apples into the boiling honey water until it resembles watered down applesauce. Add the pineapple core. Cover pot and turn off stove. Let sit overnight. In the morning, bring pot to another boil and press the pineapple core with a fork, allowing juices and pieces of fruit to mix with apples. Remove core. When the water comes to a boil, add oatmeal and raisins. Cook for one minute and remove from heat. Stir and serve.



Mansion House Bed & Breakfast

105 Fifth Avenue, N.E.
St. Petersburg, FL 33701
727-821-9391
www.mansionbandb.com

Strawberry and Banana Stuffed French Toast

Ingredients

- 1 large loaf French bread
- 1 bag frozen whole strawberries
- 1 cup granulated sugar
- 4 oz. cream cheese
- ¼ cup chopped strawberries
- ¼ cup chopped bananas
- 2 T. strawberry jam
- 6 eggs
- ¾ cup milk
- Butter

For garnish:

- powdered sugar
- fresh strawberries

Directions

Slice the loaf of bread into 1½ inch or thicker slices. Cut a pocket into each slice without going through the end. Set aside

to dry slightly. Defrost frozen berries and puree in a blender with the sugar to make strawberry sauce; set aside. Cream together by hand the cream cheese, strawberries, bananas and strawberry jam. Stuff the bread pockets with the mixture. Beat the eggs and milk in a shallow bowl. Using tongs, hold the bread and dip the sides into the egg mixture one at a time. Brown the toast in a saute pan with about two tablespoons of butter per six pieces. Place bread, crust side down, stacked in an ovenproof dish. Keep warm in oven while you complete the cooking. To serve, place two pieces on a plate and pour one small ladle of strawberry sauce over the top of the toast; sprinkle with powdered sugar, top with fresh berries, and serve.

Makes six servings



Azalea House Bed & Breakfast

220 Madison Street
Palatka, FL 32177
386-325-4547
www.theazaleahouse.com

Chocolate Cherry Granola Cookies

Ingredients

- 1 cup unsalted butter, softened
- ¾ cup sugar
- 1 cup brown sugar, firmly packed
- 2 large eggs
- 1 t. vanilla
- 1 ¾ cup all purpose flour
- 1 t. baking powder
- 1 t. baking soda
- ½ t. salt
- 1 ½ cup pecans, chopped
- 1 ½ cup dried cherries
- 1 ¾ cup unsweetened granola
- 1 ¼ cup old-fashioned oatmeal
- 2 ½ cup semi sweet chocolate chips
- 1 ½ cup coconut

Directions

Preheat oven to 375° F. In a large bowl, cream together the butter and sugars until smooth and creamy. Beat in eggs and vanilla until incorporated. Sift together the dry ingredients and beat until just blended. In a large bowl, mix together the remaining ingredients, add to batter and combine well. Shape dough into 1 ¾ inch balls. Place 2 inches apart on cookie sheets lined with parchment paper. Bake 12 to 15 minutes until golden around the edges but still soft in the middle.

Makes approx. 3 ½ dozen cookies