



1
Beer
Cheese

2
Pecan
Pie

3
Inside-Out
"Everything"

4
Mediterranean
Goat Cheese

5
Orange
Marmalade

5 Homemade Spreads in a Hurry

Whip up a couple of these toppings the day before and pop them in the fridge. Then all you have to do is ask someone to pick up a dozen bagels on the way to your brunch. Done and done!

BEER CHEESE

Combine 1 cup softened cream cheese, ½ cup shredded cheddar cheese, 3 Tbsp. beer and ½ envelope ranch dressing mix. Season with salt and pepper to taste.

PECAN PIE

Combine 1 cup softened cream cheese, ½ cup toasted chopped pecans and ¼ cup caramel sauce.

INSIDE-OUT "EVERYTHING"

Combine 1 cup cream cheese, 1 Tbsp. poppy seeds, 1 Tbsp. sesame seeds,

2 tsp. dried minced garlic, 2 tsp. dried minced onion and 1 tsp. Worcestershire sauce. Season with salt and pepper to taste.

MEDITERRANEAN GOAT CHEESE

Combine 1 cup softened cream cheese, ½ cup goat cheese, ¼ cup chopped olives, ¼ cup chopped roasted red peppers and 2 tsp. grated lemon peel. Season with salt and pepper to taste.

ORANGE MARMALADE

Combine 1 cup softened cream cheese with ⅓ cup orange marmalade.

Host a Relaxed Brunch

If you plan ahead, you'll be able to take it easy with your guests. That's why you host a party in the first place, right?

MENU

(serves a dozen guests)

Zucchini-Chocolate Chip Muffins, *page 81*

Raisin Bread & Sausage Morning Casserole, *page 93*

Bagels and 2 cream cheese spreads, *at left*

2 bacon variations, *page 91*

Fresh Fruit Bowl, *page 84*

Cereal & milk if children will be attending

Coffee, cream and sugar

Orange juice

Champagne for mimosas

Bloody Mary mix and vodka

THE WEEK BEFORE

- Pull together any extras you may need: tables, chairs, dishes, utensils, platters, etc.
- Make and freeze Zucchini-Chocolate Chip Muffins.

THE DAY BEFORE

- Stage your buffet with platters/Post-it notes so you know what goes where. Set out plates, utensils, napkins, glasses and serving pieces.
- Assemble Raisin Bread & Sausage Morning Casserole.
- Cut the fruit for Fresh Fruit Bowl and refrigerate in separate containers.
- Thaw Zucchini-Chocolate Chip Muffins.
- Prep cream cheese spreads for your bagels.
- Grind and measure enough coffee to make several pots.
- Put cold beverages in the fridge to chill.
- Don't forget the ice.

THE MORNING OF

- Build in an extra 45 minutes in case there are last-minute surprises.
- Make the bacon variations you chose.
- Bake Raisin Bread & Sausage Morning Casserole.
- Assemble Fresh Fruit Bowl.
- Preheat oven to 200°. Hold warm food there until the doorbell rings.