

# All Classical

PORTLAND

|| RADIO · COMMUNITY · ARTS ||

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Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, chef Scott Weaver shares his recipe for French Toast Casserole!

## French Toast Casserole from Elephants Delicatessen

*This French toast casserole features golden slices of our homemade English muffin bread (use whatever leftover bread you have on hand!) enriched with a blend of eggs, milk, and cream cheese, highlighted by blueberries, maple syrup, and hints of cinnamon and vanilla. It's delicious and it reheats beautifully. It's a great use for leftover bread like baguette. And you can assemble this dish the night before it's baked, making it a great choice serving at a brunch celebration. Serves 6-8*

## INGREDIENTS

- 1 lb. medium-diced bread cubes (*We like to use our English muffin or challah bread, but by all means use what you have on hand!*)
- 6 ounces cream cheese
- 8 eggs, beaten
- 1 1/2 cups milk
- 1.5 teaspoons vanilla
- 3/4 tablespoon ground cinnamon
- 1/2 cup maple syrup
- 1 cup fresh blueberries
- Maple syrup for serving

*Instructions on the next page*



## INSTRUCTIONS

1. Butter a large baking dash. Ours is 8 x 12, or approximately three quarts.
2. Blend eggs, milk, 1/2 cup syrup, vanilla, and cinnamon in a large bowl.
3. Place bread cubes in bowl.
4. Pinch off big pieces of cream cheese and add them to the bowl with bread.
5. Add blueberries. Be gentle—you don't want them to burst. Use fresh blueberries in the summer when they are in season. But frozen berries are a great substitution. *Add* the frozen berries to the casserole while still frozen. (Do not thaw). This helps prevent the berries from coloring the entire casserole blue.
6. Pour liquid mixture over bread and lightly toss.
7. Pour mixture into large baking dish (ours is 8 x 12) and cover first with parchment (to keep all the yummy melty bits from sticking to the foil) and then aluminum foil.
8. Bake at 350 for 30 minutes covered, and 10 minutes uncovered.

***Serve with more maple syrup. Enjoy!***

Scott Weaver

Owner and chef, Elephants Delicatessen



Elephants' Chef/Owner, Scott Weaver, is a native Portlander who started his career in food at The Town Club at age 15. He was mentored by James Beard and worked for Horst Mager. In 1979, at 21, he received particular notice as Portland's youngest chef – taking over the Norton House, one of Portland's first farm to table restaurants. In 1983, Scott took over the kitchen & bakery at Elephants Delicatessen, a pioneer in specialty foods & gourmet to go. Over 37 years (and 4,000+ recipes) later, he takes immense pride in the company he's helped build.

Scott's cooking philosophy remains grounded in the basics. "My lifestyle is centered on good food. It's what makes me happiest. Keep it simple, buy great ingredients and learn proper technique. Know your ingredients, get out there and develop your taste buds."

