

Brunch – Eggs with Parmesan Sauce and Candied Bacon on the Side



Looking for a brunch to serve – easy and tasty? How about polenta rounds topped with eggs and parmesan sauce, candied bacon and Bismarks? What's a bismark you ask? It's a beverage created by the Baron von Bismark – Beer and Champagne! So here's how you make a brunch for four!

The Bacon



What you need:

- 12 Slices of thick sliced bacon
- 1 teaspoon turbinado sugar (sugar in the raw)
- $\frac{1}{2}$ teaspoon ground cayenne pepper

How you do it:

1. Using a pan with a rack, lay the bacon in a single layer on the rack.
2. Put the sugar and cayenne in a mini food processor and run until well mixed. (If you don't have a mini processor or old coffee grinder, you can do it by hand with the back of a spoon – the idea is to get the cayenne to stick to the sugar crystals).



3. Sprinkle the sugar and cayenne evenly over the top of



the bacon.

4. Bake at 350 degrees until the bacon is brown and crispy, about 25-35 minutes.

The Bismark



What you need, Per Drink –

- 6 oz of quality stout beer

- 6 oz of champagne or Prosecco

How you do it:

Pour the beer into a 12 oz glass. Slowly top off with the champagne –

That's it! Easy! (And delicious!)

The Eggs



What you need:

- Instant polenta
- 1/8 teaspoon sea salt
- 1/8 teaspoon garlic powder
- 1 sprig of fresh rosemary
- four eggs

Sauce –

- 1 cup heavy cream
- ½ cup fresh grated parmesan

- $\frac{1}{4}$ teaspoon smoked paprika
- pinch of kosher salt

How you do it:

1. To make the Polenta rounds, follow the directions on the box adding the sea salt, garlic powder and rosemary to

the water.

2. When the polenta is thick, remove the rosemary and put the polenta in rounds onto a greased baking sheet. Bake at 350 degrees for about 10 minutes, flip and cook another five to ten minutes, until very lightly browned.



3. In the meantime, prepare the sauce. Combine the cream and paprika, and heat on low until hot. Add the parmesan and continue to heat, stirring, until the cheese is melted and the sauce begins to thicken. Stir in the salt and remove from the heat.
4. Poach or fry the eggs until the white is firm, but the yolk is still soft.

5. To assemble, place the polenta round on the plate. Top with one egg and $\frac{1}{4}$ of the sauce.



6. Serve hot with three slices of candied bacon and a bismark!

