

# Kitchen Notes

Vol.3 Issue 2 Spring 2016

# Spring Into Brunch!



Oh, you know what else brunch is awesome for? Bridal and Baby Showers (which would probably also thrill your mom!)

Okay, stay with us here: Nothing says "Spring is here!" like *brunch*... And nothing says *brunch* like *eggs*...

And nothing makes eggs better than Depot Spice!

Let us help you be the king or queen of Spring with this wonderful **Egg Bake/Breakfast Strata Recipe:** 

16 Eggs
4 cup Milk
2 tsp Depot Spice
1 tsp Dry Mustard

6 Slices Bread/Challah 2 cups Filling of Choice 12 slices Cheese

- 1. Beat 1st 4 ingredients together with wisk 2. Pour into medium sized, greased ceramic
- baking dish
  3. Top with bread, then with filling, then cheese
- 4. Let rest 5 minutes for bread to absorb egg mixture
- 5. Bake at 325° for 30 minutes or until firm and golden

Variations: Sausage/Cheddar Bacon/Swiss Spinach/Gouda

And we know that you're thinking, "Everyone will love this, but how do I get my hands on that precious ingredient?" Well, life is good because you can just jump in the car and head to:

Volante Farms at 292 Forest Street in Needham, MA or Panella's Market & Deli at 50 Central Street, Needham, Ma or Dunn & Gaherin's at 375 Elliott Street, Newton Upper Falls, MA or Savas Liquors at 330 Bedford Street in Lakeville, MA because choices are wonderful things.

And you can always order our Depot Spice online at: shop.depotspice.com

## Feast of the Falls



If you're lucky enough to live in Newton Upper Falls!

This year, **Christopher Osborn** and some other people will again make the most wonderful food using **Christopher Osborn's** marvelous **Depot Spice** and the awesome recipes from his company, **Better Life Food.** 

### **Graduation Party Party Menu!!**

### **Stationary Appetizer**

Black Pepper Lavash Toasts with veggie sticks, spinach-artichoke dip and hummus

#### **Passed Appetizer**

Sweet Potato Pancakes with carrot relish Grilled Chicken Skewers with chimchurri sauce

Mini NE Crab Cakes with remoulade

#### Dinner

Seasoned and Grilled Sirloin Steak Tips Barbeque Boneless Breast of Chicken Grilled Summer Vegetables Foiled Potatoes red bliss potatoes and vidalia onions grilled in foil with butter and Depot Spice Corn Bread and Rolls

#### Dinner

Grilled Fruit Kabobs with balsamic glaze Assorted Baked Goods Berry Crumble with whipped cream

### Menu Ideas

(for the post-grads)

#### Mushroom Ragout on Polenta Round

**Shrimp and Scallop Cakes** with sweet cucumber sauce

Oven-fried Chicken Brochette with sweet Thai chili sauce

**Zucchini Fritters** with kimchi relish

Flat Bread: fresh pea and gruyere with spring onion and pea tendrils

**Assorted Short Breads:** chocolate, lavendar and lemon-poppy

\*go to our "Recipe" page on our website, www.betterlifefood.com to get the full recipe