

INSTRUCTIONS FOR HOSTING A RCBH SUNNY SUNDAYS BRUNCH

Huntsman's house code: GET FROM RCBH PRESIDENT

Pick a date you would like to host Sunny Sundays and let the RCBH BOARD know.

BASIC MENU

Good Night Waffles with
Fresh Fruit maple syrup and
cream

Scrambled Eggs

Bacon

Sausage Links

Coffee and Orange Juice

What ever else you would like to add

GUEST CHEF (If you can find one)

THE WEEK BEFORE:

1 Let the secretary know what you will be serving and if you are doing anything extra, so that she can send the information out to the membership on Constant Contact and Website calendar, to get it on the Park District Calendar send it to the Park district(send to Kim)

2 Wash table cloths

3 Shop

Check Pantry for items that are still in stock

OJ 2 gallons

Butter 4 16oz blocks

Syrup: 1 Maple, 1 regular

Coffee (check freezer) 1 large bag

Small half and half for coffee

Whole Milk 1 gallon

Berries

Eggs 5-6 Dozen

Bacon 8lbs

Sausage 4lbs

Bagels 2 dozen (check freezer for left over bagels)

Croissants (people seem to like these better)

Hot sauce

Whipped fresh cream - 3 cans

Flour (at least 16 cups) to make 8 x the waffle batter

Yeast

Vanilla

Jam

Paper Towels

Large Garbage bags

Dish soap

Dish washing sponges

Oil for eggs

Napkins

Plastic Glasses for Orange Juice

Check you have available

Tables, Coffee Maker, Easel, White Boards for menu, Trash Bin,
Chaffing dishes
Pitcher, Large Skillet for sausages, Electric skillet for eggs, Waffle
Makers
Utensils, Spoons, Tongs, Wire Wisk, Knife, Linens, Dish Towels, Dry
Erase Pen, Extension cords, Code for Huntsman's house lock (ask the
RCBH president)

PREP PREVIOUS DAY

MAKE BACON (Preheat oven to 400 degrees F. Lay the bacon on a sheet pan and bake for 15 to 20 minutes until the bacon is really crispy. Dry on paper towels and serve (you might want to do this at home where there are bigger ovens))

CONSIDER COOKING SAUSAGES

MAKE WAFFLE BATTER

WE USUALLY MAKE 6 BATCHES OF THIS RECIPE

DO NOT ADD EGGS UNTIL THE NEXT MORNING

BIG HINT: this batter will double in size during the night so make in large container.

Ingredients:

1/2 cup warm (105°- 110°F) water
1 tablespoon sugar
2 1/4 teaspoons active dry yeast (one packet)
2 cups whole milk, warm (about 105°F)
1/2 cup unsalted butter, melted and cooled
1 teaspoon salt
2 cups unbleached, all-purpose flour
2 large eggs, lightly beaten
2 teaspoons vanilla extract
1/4 teaspoon baking soda

Instructions:

"The night before, or at least 8 hours before baking, combine the warm water, sugar and yeast. Let stand 10 minutes, until foamy. Stir in the warm milk, melted butter and salt. Beat in the flour until smooth (this may be done using a hand mixer on low speed).

Wrap bowl tightly with plastic wrap and let stand overnight (or for 8 hours) on the countertop; do not refrigerate.

When ready to bake, preheat the Waring Pro® Professional Belgian Waffle Maker on setting #4 or preferred setting* (green indicator light will be illuminated when preheated).

While the waffle maker is heating, stir the eggs, vanilla extract and baking soda into the batter. Use measuring scoop to measure out batter. Pour onto waffle grids. Use a heat-proof spatula to spread the batter evenly over the grids. Close cover and rotate 180° to the right. For best results, do not open waffle maker during cooking process. Doing so will offset the timing mechanism. Bake in the hot waffle maker until beeper sounds. Rotate 180° to the left. Remove waffle and repeat with remaining batter. Waffles may be kept warm in a low (200°F) oven. Place waffles arranged on a cookie sheet on a rack in the oven. Serve with sliced fresh fruit, jam, powdered sugar, a warm fruit syrup, or whipped cream.

Set up tables, Donation Jar and Menu's with prices. Put out plates flatware, toaster waffle irons Set coffee maker and put out mugs, sugar, creamer jug and spoons

FOOD PREP MORNING OF:

9:00 AM Task List

- 1 Pre-heat oven to 350
- 2 Reheat Bacon
- 3 Reheat or Cook Sausage
- 4 Cut up berries and put on table along with other waffle condiments
- 5 Scramble Eggs *recipe at the end of instructions
- 6 Turn coffee on and put out milk or cream and sugar (it takes about one minute per cup to brew)

To make coffee, remove cover, coffee basket and stem.

Fill coffee urn with cold water to desired level as indicated by numbered servings on inside of urn. (I also made a mark on the outside for 48 cups)

Place stem into coffee basket, then holding the center post of the coffee basket, place large end of stem into heating unit well

Measure ground coffee into coffee basket (avoid getting ground coffee in the stem).

WATER	AMOUNT OF GROUND COFFEE	TIME TO BREW
42 cups	2 1/2 cups	42 Minutes
36 cups	2 1/4 cups	36 Minutes
30 cups	1 3/4 cups	30 Minutes
24 cups	1 1/2 cups	24 Minutes
18 cups	1 cup	18 Minutes
12 cups	3/4 cup	12 Minutes

Spread coffee evenly in basket, place cover on urn and turn to lock. When you plug the coffee maker in it will automatically turn on and stop automatically when the coffee has finished brewing, and the ready light will glow.

You can then remove cover and remove coffee basket with grounds, replace cover.

The coffee urn will remain at serving temperature until it is unplugged.

When finished remember to unplug the urn from the outlet

INSTRUCTIONS FOR USE OF **WAFFLE MAKER**

- 1 Pour waffle mixture onto waffle grids.
- 2 Close cover and rotate 180° to the right.
- 3 For best results, do not open waffle maker during cooking process. Doing so will offset the timing mechanism.
- 4 Bake in the hot waffle maker until beeper sounds or it is your desired color.
- 5 Rotate 180° to the left.
- 6 Remove waffle and repeat with remaining batter.
- 7 *We recommend using setting #4 to achieve a golden brown baked Belgian waffle. Adjust the browning control if you prefer lighter or darker waffles."

HOWARDS SCRAMBLED EGG **RECIPE**

24 Eggs

1-½ cups of milk

4 Tablespoons butter for cooking plus 2 Tablespoons to add at the end

Salt and pepper

- Mix Egg, milk, salt and pepper
- Melt 4 T butter in large frying pan or pot
- Add eggs to frying pan and cook stirring so that it doesn't stick to bottom of pan do not over cook.
- Add 2 T butter at the end of cooking