

Challah French Toast

3 large eggs
2 T milk (I used whole milk)
1/2 tsp cinnamon
1 tsp vanilla
pinch of salt
8 slices challah bread (or you could use french bread, brioche, etc.)

Heat a large skillet or griddle over medium high heat. Whisk together eggs, milk, cinnamon, vanilla, and salt in a shallow dish until well combined. Lightly butter the skillet, and quickly dip each slice of bread into the egg mixture, coating both sides. Add to skillet and cook 3-4 minutes per side, or until golden brown. Top with powdered sugar and syrup (or whatever your heart desires).

Peppered Bacon

bacon (I made 6 slices total)
ground black pepper
brown sugar

Preheat oven to 400. Line a baking sheet with heavy duty foil, or use a double layer of regular foil. Arrange bacon pieces on baking sheet. Sprinkle with black pepper and brown sugar. Bake 15-20 minutes, or until desired level of doneness. Transfer bacon to paper towels to drain excess grease.