

Brunch Recipes for Beginners

by Adam Roberts

As featured on [The Amateur Gourmet Show](#)

Serves 2 to 4

Note: to make all three recipes at once, use the technique described in the video: start by melting the butter for the muffins, pouring it into a large bowl, then melting the butter for the onions in that same non-stick skillet. Get the onions going for the scrambled eggs, then finish making the muffins, followed by the bacon.

[Smitten Kitchen's Best-Ever Blueberry Muffins](#)

adapted from a recipe by Deb Perelman

Ingredients:

5 tablespoons unsalted butter, melted

½ cup sugar

Zest of 1 lemon and 1 orange

¾ cup sour cream or Greek yogurt

1 large egg

1 ½ teaspoons baking powder

¼ teaspoon baking soda

½ teaspoon kosher salt

1 ½ cups all-purpose flour

1 ½ cups fresh blueberries

Turbinado sugar for sprinkling on top

1. Preheat the oven to 375.
2. Spray a 12-cup muffin tin with cooking spray.
3. In a large bowl, whisk together the melted butter, sugar, lemon zest and orange zest, sour cream (or yogurt), and the egg until it's nice and smooth.
4. Stir in the baking powder, baking soda, and salt, then add the flour and the blueberries, stirring gently just until combined. You don't want to overwork it or you'll have tough muffins.
5. Using a ¼-cup ice cream scoop, scoop the batter into the muffin tin, filling each cup ¾ths of the way up. Lightly sprinkle each muffin with the Turbinado sugar (about 3 tablespoons total), then bake for 25 to 30 minutes until a tester comes out relatively clean (it may have blueberry goo, but as long as there's no wet muffin batter, you're good). Cool in the pan for ten minutes, then serve warm with lots of butter.

Scrambled Eggs with Caramelized Onions and Gruyere

Ingredients:

4 tablespoons unsalted butter

1 yellow onion, peeled and sliced thin

Kosher salt

Freshly ground black pepper

6 large eggs (more if you're feeding a hungry group)

A splash of milk

¼ cup grated Gruyere cheese (white cheddar is a fine substitute)

¼ cup finely chopped Italian parsley (minced chives would be great too)

1. Melt the butter in a non-stick skillet on medium-high heat and when the foam subsides add the yellow onion plus a pinch of kosher salt and a few grindings of black pepper. Cook the onion, stirring all the while, for almost ten minutes, just until the onion starts to take on color. As soon as that happens, lower the heat to medium-low and step away. Stir the onions every five to ten minutes and cook until they're deep, deep golden brown (almost bronze), about 40+ minutes. The longer you cook them, the richer and more flavorful they'll be.
2. When the onions are to your liking, whisk together the eggs, a splash of milk, a little more salt and pepper – whisking just until everything's combined. With the heat still on medium-low, add the eggs to the skillet.
3. If you like super custardy eggs, keep cooking on this heat level, stirring every so often with a rubber spatula, until the eggs are super custardy: that could take a while. If you're impatient like me, crank the heat up to medium-high and very carefully keep the eggs moving with your rubber spatula. If the eggs sit too long on the heat, they'll get hard. Stir and fold and cook just until the eggs start to set. Immediately scrape on to plates and sprinkle with the chopped parsley.

Super-Crispy, Oven-Roasted Bacon

Ingredients:

6 to 8 slices Applewood-smoked Neuske's bacon (my favorite bacon, but feel free to use whichever you like)

1. Preheat the oven to 375.
2. Line a cookie sheet with aluminum foil and spray it with cooking spray. Lay the bacon on the sheet and bake for 15 to 20 minutes, keeping an eye on it towards the end and cooking it to your own personal specifications.
3. When the bacon is done to your liking, very carefully remove the tray from the oven (carefully because there's a lot of rendered bacon fat which can burn). Pour the bacon fat into a little bowl and save it for a future use. Remove the bacon to a plate lined with paper towels to wick off some of the extra fat. Serve right away.