



CYGNET THEATRE

Live, Laugh, Love Brunch

Some of our favorite ways to start a morning.



CYGNET THEATRE

Live, Laugh, Love Brunch

Anise Ritchie's American Frittata

- 4 Potatoes, peeled and cubed
- 1/2 Onion, sliced
- 1 tbsl. Vegetable oil
- 8 Eggs, beaten
- 3/4 cup Ham, cubed
- Salt and Pepper to taste
- 3/4 cup Cheddar cheese

Optional Ingredients

- 1 Avocado, diced
- 3/4 cup Artichoke hearts, canned
- 3/4 cup Tomato, chopped
- 1 Small can chopped green chiles

Substitute bacon, sausage, if you prefer.



1. Preheat the oven to 350 degrees.
2. Bring a large pot of salted water to a boil. Add potatoes and cook until tender but still firm, about 5 minutes. Drain and cool.
3. In a cast iron skillet, heat oil over medium heat. Add onions and cook slowly, stirring occasionally, until onions are soft.
4. Stir in eggs, drained potatoes, ham, other optional ingredients, salt and pepper. Cook until eggs are firm on the bottom, about 5 minutes. Top frittata with shredded cheese and place in preheated oven until cheese is melted and eggs are completely firm,. About 10 minutes.


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Patrick and Sarah Marion's MJ's Famous Egg Casserole

- 10 Eggs
- 1/2 cup Flour
- 1 tsp. Baking Powder
- 1/2 tsp. Salt
- 1 pint (16oz) Cottage Cheese
- 1 lb. Grated Jack Cheese
- 1/2 cup Butter, melted
- 2 cans Diced Green Chiles



Here's our recipe: It came to us via my aunt and we've always made it for brunch on every major holiday (and for brinner, quarantine, when we've needed something to be excited about). Now, it's passed around the family (and into the Cygnet family at the potlucks) to the point that it's just all over the country now. Enjoy!

1. Preheat oven to 350 degrees.
 2. Beat the eggs together until light.
 3. Add all ingredients except chiles and mix well.
 4. Stir in chiles.
 5. Pour into a greased baking casserole dish. Bake at 350 until browned, about 35-45 minutes. Check for doneness with toothpicks.
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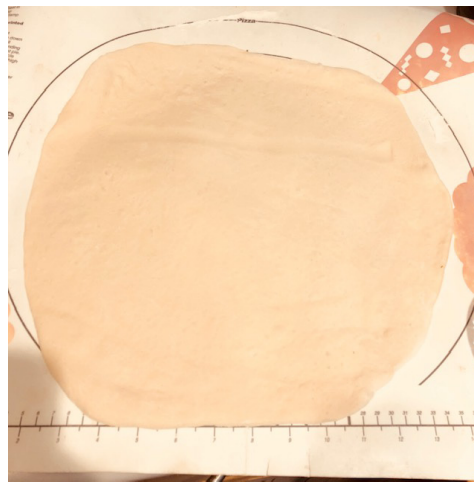

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Betsy Glaudini's Eggs Benedict Brunch Pizza

- 1 Unbaked pizza crust
- 1 Package Knorr Hollandaise Mix
- Canadian Bacon, cubed
- Fresh eggs
- Fresh green onions, diced
- Paprika

Here's my brunch contribution.

- 1. Preheat oven to 400 degrees.
- 2. Roll out a store bought Pizza Dough onto a pizza pallet. Or make your own simple pizza dough by following the link here:
<https://sallysbakingaddiction.com/homemade-pizza-crust-recipe>



- 3. Bake dough on a pizza stone for 5 minutes. Or if you don't have a stone, on a cookie sheet lined with parchment.



- 4. Mix Knorr Hollandaise Mix according to package.



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Betsy Glaudini's Eggs Benedict Brunch Pizza *Cont'd*

5. Take out dough from oven and build: Top with Hollandaise.



6. Add the cubed Canadian bacon to taste.



7. Crack eggs evenly across top to taste.




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Betsy Glaudini's Eggs Benedict Brunch Pizza *Cont'd*

8. Put Pizza back in the oven on the stone and bake for about 8 min.



9. Remove from oven with a pizza pallet, or remove the baking sheet. Top with a little more sauce to taste and garnish with fresh diced green onion and paprika.

Bets says: "Really yummy with Orange juice and Prosecco!"



Eboni Muse's Breakfast Bao Buns

ITEMS YOU'LL NEED:

- Bamboo steamer basket or Metal steamer basket.
- Wok or wide rimmed shallow with lid.
- Silicone mold
- Rolling pin
- Spoon or melon baller
- Parchment paper cut into squares and lightly greased or Silicone mat



FILLING

6 tbsp. Nutella

DOUGH

2 cups Bao or plain flour

1/4 cup Sugar

1 tsp. Baking powder

1 packet Instant (fast action) yeast

1/2 cup Warm water (you may or may not need to add extra, 1 tsp at a time, if your dough is too dry)

2 tsp. Shortening (like Crisco) softened

TOPPINGS

Powdered sugar

Cinnamon sugar

Whipped cream

Sliced strawberries

Sliced bananas

Scoop of ice cream

DRINKS

Boba/Bubble milk tea

Hot chocolate

Coffee

Makes 6 buns.

NUTELLA BAO BUNS

MAKING THE DOUGH

1. Dissolve the yeast in warm water/milk and let it proof for 10 minutes. It will look creamy and bubbly.
2. Add in the rest of your dry ingredients and shortening.
3. Slowly add yeast/water while mixing with your free hand. It should look like a ragged clump. If it feels dry, continue to add a tsp of warm water until desired consistency.
4. Once you have it at the right consistency, turn out your dough onto a clean and floured surface and knead for 15 minutes (it should look smooth and be springy to the touch)
5. Lightly grease your bowl and put your kneaded dough into it, turning the dough so it is completely coated.
6. Cover with plastic wrap and let rest for 2-3 hours in a warm area until it doubles in size.
7. After resting, punch your dough down to release the air.

MAKING THE FILLING

1. Freeze Nutella as individual tablespoons in your silicone mold the day before.

MAKING THE BUNS

1. Divide your dough in half and roll each half into a log. The break off each log into desired pieces.
2. Roll each piece into a ball, then shape it into a thin, flat disc making the center thicker than the edges.



Eboni Muse's Breakfast Bao Buns, *Cont'd*

3. Set the bun, seam-side down, on a square of lightly greased parchment paper, then place in your steamer basket. If using a silicone mat into your basket and then set the buns on top. Leave 1 1/2 inches between buns. Do not overcrowd them, they need room to expand. Cover with a clean towel as you make the rest of the buns.
4. Let all the buns rest for 20-30 minutes.

HOW TO STEAM

1. Line your steamer with silicone mat if not using parchment paper.
 2. Fill wok with enough water cover the bottom rim of the steamer basket but does not come in contact with the buns.
 3. Place the steamer onto the wok or other pan when the water is cold, and then turn up to high heat. The water will evaporate so add boiling water as needed. Do not add cold water as it will stop simmering and interrupt the cooking process.
 4. After the water starts boiling, reduce to medium heat (count cooking time from this moment.) Steam NUTELLA BUNS for 8-10 minutes
 5. Let cool in steamer basket no Moree than 5 minutes before serving (or eat them hot!)
 6. Plate with respective toppings/sauces/sides, if desired.
 7. Take off parchment paper before eating!!
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CYGNET THEATRE
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Eboni Muse's Breakfast Bao Buns, *Cont'd*

INGREDIENTS

FILLING

- 1 cup Chicken, minced
- 1 clove Garlic, crushed
- 1 tbsp. Brown sugar
- 1 tsp. Fresh ginger, finely grated
- 1 tsp. Chinese Five Spice
- 2 tbsp. Oyster sauce
- 1 tbsp. Soy sauce
- 2 tsp. Sesame oil

DOUGH

- 3 cups Bao or plain flour
- 2 tbsp. Sugar
- 1 1/2 tsp. Baking powder
- Pinch Salt
- 1 packet Instant (fast action) yeast
- 1 cup Luke warm water
- 2 tsp. Shortening (like Crisco) softened

TOPPINGS

- Sesame seeds
- Garlic chips
- Soy sauce, chili sauce, hoisin sauce
- Pickled vegetables
- Seaweed Salad

DRINKS

- Hot or cold tea

Makes 8 buns.



CHICKEN BAO BUNS

MAKING THE DOUGH

1. Dissolve the yeast in warm water/milk and let it proof for 10 minutes. It will look creamy and bubbly.
2. Add in the rest of your dry ingredients and shortening.
3. Slowly add yeast/water while mixing with your free hand. It should look like a ragged clump. If it feels dry, continue to add a tsp of warm water until desired consistency.
4. Once you have it at the right consistency, turn out your dough onto a clean and floured surface and knead for 15 minutes (it should look smooth and be springy to the touch)
5. Lightly grease your bowl and put your kneaded dough into it, turning the dough so it is completely coated.
6. Cover with plastic wrap and let rest for 2-3 hours in a warm area until it doubles in size.
7. After resting, punch your dough down to release the air.

MAKING THE FILLING

1. The day of, partially cook the chicken and all the ingredients in a pan, place in a bowl, cover and set aside.

MAKING THE BUNS

2. Divide your dough in half and roll each half into a log. The break off each log into desired pieces.
3. Roll each piece into a ball, then shape it into a thin, flat disc making the center thicker than the edges.



Eboni Muse's Breakfast Bao Buns, *Cont'd*

4. Use a spoon or melon scooper to add the filling to the center of the disc and fold the dough up around the filling. Pinch the edges shut to create a bun. Roll the bun to make it smooth and rounded.
5. Set the bun, seam-side down, on a square of lightly greased parchment paper, then place in your steamer basket. If using a silicone mat into your basket and then set the buns on top. Leave 1 1/2 inches between buns. Do not over crowd them, they need room to expand. Cover with a clean towel as you make the rest of the buns.
6. Let all the buns rest for 20-30 minutes.

HOW TO STEAM

1. Line your steamer with silicone mat if not using parchment paper.
 2. Fill wok with enough water cover the bottom rim of the steamer basket but does not come in contact with the buns.
 3. Place the steamer onto the wok or other pan when the water is cold, and then turn up to high heat. The water will evaporate so add boiling water as needed. Do not add cold water as it will stop simmering and interrupt the cooking process.
 4. After the water starts boiling, reduce to medium heat (count cooking time from this moment.) Steam the CHICKEN BUNS for 10 minutes.
 5. Let cool in steamer basket no Moree than 5 minutes before serving (or eat them hot!)
 6. Plate with respective toppings/sauces/sides, if desired.
 7. Take off parchment paper before eating!!
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CYGNET THEATRE
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Eboni Muse's Breakfast Bao Buns, *Cont'd*

FILLING

- 8 oz Ground pork*
- 1/4 oz Chinese cabbage, finely chopped
or bok choy or red cabbage
- 1/4 cup Scallions, finely chopped
- 2 tbsp Soy sauce
- 1 tbsp Sesame oil
- 1 tbsp Sherry or rice wine

DOUGH

- 4 cups Bao or plain flour
- 2 tbsp Sugar
- 1 tsp Salt
- 1 packet Instant (fast action) yeast
- 1 cup Warm water
- 2 tsp Shortening (like Crisco) softened

TOPPINGS

- Sesame seeds
- Garlic chips
- Soy sauce, chili sauce, or
hoisin sauce
- Pickled vegetables
- Seaweed salad

DRINKS

- Hot or cold tea

Makes 16 buns.

** I prefer pork belly cooked with a sauce of ginger, chili, honey, brown sugar, soy sauce and lemon grass paste.*



PORK BAO BUNS

MAKING THE DOUGH

1. Dissolve the yeast in warm water/milk and let it proof for 10 minutes. It will look creamy and bubbly.
2. Add in the rest of your dry ingredients and shortening.
3. Slowly add yeast/water while mixing with your free hand. It should look like a ragged clump. If it feels dry, continue to add a tsp of warm water until desired consistency.
4. Once you have it at the right consistency, turn out your dough onto a clean and floured surface and knead for 15 minutes (it should look smooth and be springy to the touch)
5. Lightly grease your bowl and put your kneaded dough into it, turning the dough so it is completely coated.
6. Cover with plastic wrap and let rest for 2-3 hours in a warm area until it doubles in size.
7. After resting, punch your dough down to release the air.

MAKING THE FILLING

1. The day of, mix all the filling ingredients in a bowl, then cover and set aside. If you're using pork belly, then cook the sauce* in a pan over medium-low heat, then add chopped up or sliced pork belly and do a quick sear or sauté to coat the meat in the sauce before mixing it with the other ingredients.

MAKING THE BUNS

2. Divide your dough in half and roll each half into a log. The break off each log into desired pieces.
3. Roll each piece into a ball, then shape it into a thin, flat disc making the center thicker than the edges.



Eboni Muse's Breakfast Bao Buns, *Cont'd*

4. Use a spoon or melon scooper to add the filling to the center of the disc and fold the dough up around the filling. Pinch the edges shut to create a bun. Roll the bun to make it smooth and rounded.
5. Set the bun, seam-side down, on a square of lightly greased parchment paper, then place in your steamer basket. If using a silicone mat into your basket and then set the buns on top. Leave 1 1/2 inches between buns. Do not overcrowd them, they need room to expand. Cover with a clean towel as you make the rest of the buns.
6. Let all the buns rest for 20-30 minutes.

HOW TO STEAM

1. Line your steamer with silicone mat if not using parchment paper.
 2. Fill wok with enough water cover the bottom rim of the steamer basket but does not come in contact with the buns.
 3. Place the steamer onto the wok or other pan when the water is cold, and then turn up to high heat. The water will evaporate so add boiling water as needed. Do not add cold water as it will stop simmering and interrupt the cooking process.
 4. After the water starts boiling, reduce to medium heat (count cooking time from this moment.) Steam the PORK BUNS for 15-18 minutes.
 5. Let cool in steamer basket no Moree than 5 minutes before serving (or eat them hot!) Plate with respective toppings/ sauces/sides, if desired.
 6. Take off parchment paper before eating!!
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CYGNET THEATRE
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Eboni Muse's Breakfast Bao Buns, *Cont'd*

FILLING

- 1/4 cup Butter, softened or
7 tbsp coconut oil
- 5 tbsp Sugar
- 4 Salted egg yolks
- 2 tbsp Milk
- 10 tbsp Milk powder
- 1 cup Breakfast sausage, ground*

DOUGH

- 1 cup Bao or plain flour
- 1 cup Cake flour
- 5 tbsp Sugar
- 1 packet Instant (fast action) yeast
- 1/4 cup Milk or warm water
- 2 tsp Shortening (like Crisco) softened

TOPPINGS

- Butter
- Syrup
- Hot sauce
- Fruit salad or sliced fruit

DRINKS

- Juice
- Mimosa
- Hot or cold tea

Makes 10 buns.

* *I prefer maple breakfast sausage.*



SAUSAGE AND SALTED EGG CUSTARD BAO BUNS

MAKING THE DOUGH

1. Dissolve the yeast in warm water/milk and let it proof for 10 minutes. It will look creamy and bubbly.
2. Add in the rest of your dry ingredients and shortening.
3. Slowly add yeast/water while mixing with your free hand. It should look like a ragged clump. If it feels dry, continue to add a tsp of warm water until desired consistency.
4. Once you have it at the right consistency, turn out your dough onto a clean and floured surface and knead for 15 minutes (it should look smooth and be springy to the touch)
5. Lightly grease your bowl and put your kneaded dough into it, turning the dough so it is completely coated.
6. Cover with plastic wrap and let rest for 2-3 hours in a warm area until it doubles in size.
7. After resting, punch your dough down to release the air.

MAKING THE FILLING

1. Partially cook the sausage in pan (drain off some of the grease so it will not overpower the custard).
2. Steam the egg yolks for about 5 minutes over high heat.
3. Once steamed, mash with a fork.
4. Mix softened butter or coconut oil and sugar in a large bowl until the color is pale.
5. Whisk, or use a mixer to add milk, mashed egg yolk and milk powder.
6. Add sausage and mix until combined.
7. The filling will be a bit runny, scoop it into a silicone mold and freeze overnight. Sausage will drop to the bottom but this is alright.



Eboni Muse's Breakfast Bao Buns, *Cont'd*

MAKING THE BUNS

8. Divide your dough in half and roll each half into a log. The break off each log into desired pieces.
9. Roll each piece into a ball, then shape it into a thin, flat disc making the center thicker than the edges.
10. Use a spoon or melon scooper to add the filling to the center of the disc and fold the dough up around the filling. Pinch the edges shut to create a bun. Roll the bun to make it smooth and rounded.
11. Set the bun, seam-side down, on a square of lightly greased parchment paper, then place in your steamer basket. If using a silicone mat into your basket and then set the buns on top. Leave 1 1/2 inches between buns. Do not over crowd them, they need room to expand. Cover with a clean towel as you make the rest of the buns.
12. Let all the buns rest for 20-30 minutes

HOW TO STEAM

1. Line your steamer with silicone mat if not using parchment paper.
 2. Fill wok with enough water cover the bottom rim of the steamer basket but does not come in contact with the buns.
 3. Place the steamer onto the wok or other pan when the water is cold, and then turn up to high heat. The water will evaporate so add boiling water as needed. Do not add cold water as it will stop simmering and interrupt the cooking process.
 4. After the water starts boiling, reduce to medium heat (count cooking time from this moment.) Steam the SAUSAGE AND SALTED EGG CUSTARD BUNS for 8-10 minutes.
 5. Let cool in steamer basket no Moree than 5 minutes before serving (or eat them hot!)Plate with respective toppings/ sauces/sides, if desired.
 6. Take off parchment paper before eating!!
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CYGNET THEATRE
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Sean Murray's Southern Biscuits and Gravy

FOR THE GRAVY

- 3 tbsp Bacon fat or butter. (Bacon fat is strongly recommended as it will produce the best flavor.)
- 12 oz. Bulk Pork Sausage
- 1/4 cup Finely chopped yellow onion
- 1/3 cup All-purpose flour
- 4 cups Whole milk (for the daring: you can substitute a portion with heavy cream or half and half for even creamier results.)
- 1 cube Chicken bouillon
- Pinch Sage
- Pinch Nutmeg
- 1/2 tsp. Salt
- 1/2 tsp. Freshly ground black pepper
- 1 or 2 Scallions or chives, chopped
- Paprika
- Dash or two of favorite hot sauce for heat, optional

BISCUITS

- 1 package Pre-made Southern-style Biscuit dough

Or for the truly culinary:

Homemade Southern Style Country Biscuits recipe on this link:

<https://www.daringgourmet.com/best-buttermilk-biscuits/>



1. Bake the biscuits as instructed on the package. Or make your own homemade biscuits.
2. Heat a large skillet over medium-high heat. Break off/crumble the sausage into little pieces with your fingers and add them to the pan. Cook until no longer pink.
3. Add the onions and cook until translucent, 5-7 minutes.
4. Add the bacon fat (or butter) and flour, stirring to combine and cook until the mixture is golden brown, about 5-7 minutes.
5. Add the milk gradually along with the seasonings, stirring constantly to prevent lumps. Simmer uncovered for 10 minutes or until the sauce is thickened, stirring occasionally. Add salt and pepper to taste.
6. Slice the biscuits in half and spoon the Sausage Gravy over the tops of them. Garnish with a smattering of chopped green onion or chives and a sprinkle of paprika and serve.

Serve with fried eggs on the side if you like yolks, or scrambled if ya don't. These go great with hash browns, toast, cornbread, waffles, grits and mashed potatoes. Hell, anything.


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Melinda Gilb's Breakfast Sliders

- 12 Hawaiian slider buns (1 package)
- 8 Eggs
- 1/4 cup Cream or Milk
- 1/2 tsp. Salt
- 1/2 lb. Breakfast Sausage
- 8-10 slices Sharp Cheddar Cheese
- 2 tbsp. Butter, melted
- 1/2 tbsp. Maple Syrup



We love these. The only thing I omit is the Maple syrup. I like it because you can use any kind of cheese you want, anyway to season your eggs, you can just scramble your eggs which is what I do. And any kind of sausage be it Turkey, Pork, Vegetarian. Anything is good on a King Hawaiian roll.

1. Preheat oven to 350 degrees. Line a 7" x11" pan with parchment paper.
 2. Whisk together eggs, cream, salt, and pepper. Pour into the prepared pan and bake until eggs are set, about 15 minutes.
 3. While the eggs are baking, brown up the sausage over medium heat until cooked through, breaking up into small pieces as the sausage cooks. Drain off any excess grease.
 4. When the eggs are finished baking, allow the eggs to cool for about 5 minutes in the pan, and then carefully lift the parchment paper out of the pan.
 5. Place the bottom of the slider buns into the dish the eggs baked in. Place the baked eggs on the slider buns, removing the parchment paper. Trim off any excess eggs if needed. Top with the crumbled sausage and then top with the sliced cheese, overlapping the cheese slightly. Top with the slider bun tops.
 6. Whisk together the maple syrup and butter and then brush over the slider tops.
 7. Bake for 20 minutes, or until the cheese is melted and the buns slightly toasted.
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CYGNET THEATRE
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Erin Vanderhyde's Potato Cakes

- 5–6 Large Russet potatoes
- 10 oz Cotija cheese
- 1–2 Large eggs
- Butter, to taste
- Salt to taste
- Pepper to taste
- Italian bread crumbs
- Cooking oil
- Sour cream, optional
- Chives, chopped, optional



I normally eyeball everything...but I've tried to put it on the page so someone else can enjoy this delicious brunch item. I garnish them with our cream and chives if I'm being fancy (lol), but generally, just ketchup!

1. Peel and boil 5-6 large potatoes until tender.
2. Remove from boiling water and let cool*
3. Mash the potatoes to a smooth consistency (little to no lumps)
4. Add salt and pepper and butter to your liking
5. Add Cotija cheese (start with 5 oz and add more if you're like me!)
6. Add one egg to combine it. Texture should be sticky. If not add another egg.
7. Roll into balls the size of an orange.
8. Flatten the balls to create a thick pancake shape.
9. Cover potato pancake in bread crumbs. The bread crumbs need to stick to the potato patty. Completely cover both sides in crumbs.
10. Pan fry until golden brown on both sides.
11. Garnish with sour cream and chopped chives. (Or just ketchup!, see note above!!)
12. Enjoy

* You'll need the potatoes to be cool because you don't want them to over cook.

Leigh Scarritt's Perfect Pot of French Press Coffee



55 grams Freshly roasted coffee beans
(or 11 tbsp. Of coffee beans)

110 grams Fresh water

1. Heat fresh water to 200 degrees F. If you don't have a thermometer on hand, you can bring water to a boil and then let it stand for 30 seconds.
 2. Weigh out 55 grams of freshly roasted coffee beans. Preheat the French press with hot water and let it sit. If you don't own a scale, you can measure out 5.5 standard coffee scoops—or 11 tablespoons—of beans. Preheating helps the temperature stay more consistent throughout the brewing process.
 3. Grind the coffee to the consistency of coarse sea salt. A consistent grind enables even extraction. If the plunger is difficult to push down at the end of the brew, try a slightly coarser grind next time.
 4. Discard the hot water and place the French press on your scale. Add coffee grounds and then zero out or “tare” your scale. Set your timer for four minutes and pour in just enough water to saturate the grounds. (110 grams, or twice the weight of the coffee.) Give the French press a quick swirl, and then wait 30 seconds. “When hot water meets coffee grounds, carbon dioxide escapes and expands, creating a “bloom,” explains Main. “Once the off-gassing is complete, the grounds are more receptive to absorbing water, resulting in a better extraction of flavors.”
 5. Resume pouring hot water over the grounds until the scale reaches 880 grams (or the water reaches the middle of the metal band, about 1 inch below the rim). According to Main, the secret to perfect coffee is the right ratio of coffee to water, which is 1:16, or 1 gram of coffee for every 16 grams of water.
 6. Place the plunger on top of the grounds, then slowly push it halfway down and pull back up to just below the surface. Plunging halfway keeps the grounds fully saturated, enabling even extraction. It also helps prevent a surface crust of dry grounds from forming, making the final plunge easier.
 7. Once four minutes have passed, press the plunger to the bottom. Your coffee is ready to be poured.
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Eileen Bowman's Jalapeño Margarita

- Kosher salt and a lime wedge to rim the glass
- Ice
- 2 oz. Silver Tequila (about 3 tbsp.)
- 3 tbsp. Freshly squeezed lime juice
- 1 tbsp. Freshly squeezed orange juice
- 1 1/2 tsp. Light Agave nectar (more if you prefer it sweeter.)
- 1/4 to 1/2 Jalapeño pepper cut into thin, round slices, more if you like it spicy)
- Lime wedges for garnish



1. Rim the glass: pour a thin layer of salt onto a small plate. Rub a lime wedge around the top edge of your glass to moisten it, then dip your glass into the salt so that it sticks, tapping all the way around. Fill the glass with ice and set aside.
 2. Fill a small cocktail shaker with additional ice. Add the tequila, lime juice, orange juice, agave, and jalapeño slices. Tightly close and shake vigorously for 30 seconds (it's longer than you think). Strain into the rimmed glass. Enjoy immediately, garnished with lime wedges and additional jalapeño slices.
 3. Enjoy.
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CYGNETTHEATRE
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Gustavo Rojas' Four Easy Brunch Cocktails



PALOMIMOSA

- Espumante or Champagne
- 1.5 oz. Fresh Grapefruit Juice
- 1.2 oz. St. Germain
- 3/4 oz. Tequila Blanco
- Grapefruit wedges for garnish

1. Add Espumante filling your Champagne flute a little more than 1/2 way.
 2. Add the grapefruit juice, St. Germain and tequila.
 3. Garnish with grapefruit wedge.
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CLAMATO

- Tajin (Mexican spice mix)
- 1/2 oz. Lime juice
- 2 dashes Worcestershire sauce
- 2 dashes Maggi Seasoning
- Salt and Pepper to taste
- 2 Heaping spoons of baby clams
- Clamato Juice
- 1.5 oz. Vodka or Mexican Beer (optional)
- Lime wedges for garnish

1. Rim your glass with Tajin.
 2. Add lime juice, Worcestershire sauce, Maggi Seasoning, Salt and pepper.
 3. Add ice.
 4. Top with baby clams.
 5. Fill to top with Clamato Juice
 6. Add Vodka or Mexican beer (optional).
 7. Serve with spoon for the baby clams, and garnish with lime wedge
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CYGNET THEATRE
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Gustavo Rojas' Four Easy Brunch Cocktails Cont'd

CHELADA

3/4 oz. Lime juice
Mexican Pilsner Beer
Tajin Rim
Splash Clamato (optional)

1. Rim your glass with Tajin.
 2. Add ice.
 3. Add lime juice.
 4. Fill with Beer.
 5. Add splash of Clamato (optional)
 6. Garnish with lime wedge.
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NEGRONI SBAGLIATO

1 oz. Campari
1 oz. Sweet Vermouth
Prosecco
Orange slices for garnish

1. Add Campari and Sweet Vermouth to a mixing glass.
 2. Add ice and stir well, diluting.
 3. Strain into your glass.
 4. Top with Prosecco.
 5. Spritz the juice of a sliced orange onto the top and garnish with the wedge.
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Watch this YouTube video "Hey, Bartender!" where Gustavo shows how these are made.

https://www.youtube.com/watch?v=9vIN90gE_bI



Links to more brunch ideas.

Try these links for other brunch ideas:

Bon Appetit 11 Coffee Cocktails That Have Us Buzzing

<https://www.bonappetit.com/drinks/cocktails/slideshow/coffee-cocktails>

60 Best Brunch Recipes

<https://www.loveandlemons.com/brunch-recipes>

35 Brunch Recipes for Pulling Off the Homemade Brunch of Your Dreams

<https://www.foodandwine.com/breakfast-brunch/best-brunch-recipes>

Food Network's Easy Brunch Recipes

<https://www.foodnetwork.com/topics/easy-brunch>

For the British-phile, BBC's Good Food Brunch Recipes

<https://www.bbcgoodfood.com/recipes/collection/brunch-recipes>