

BLUEBERRY CROISSANT FRENCH TOAST

4 to 8 servings

2 cups frozen blueberries	4 medium or 8 small croissants, sliced lengthwise
3 eggs	3 tablespoons unsalted butter, divided
1 cup milk	1 tablespoon canola oil
1 teaspoon sugar	3 heaping tablespoons brown sugar
1 teaspoon vanilla extract	1/3 cup maple syrup
1/4 teaspoon salt	

1. Remove the blueberries from the freezer and allow to thaw on paper towels. (They need not completely thaw.)
2. Meanwhile, in a shallow dish or pie plate, beat the eggs, milk, sugar, vanilla, and salt with a whisk until blended. Place both halves of one croissant into the egg mixture and soak them without oversaturating, about 1 minute. Transfer the halves to a platter, allowing the excess batter to drain back into the dish. Spread 1/4 cup of the blueberries on one croissant half (2 tablespoons berries for small croissants). Top with the other croissant half and press down firmly. Repeat with the remaining croissants and reserve the remaining blueberries for the sauce.
3. Preheat the oven to 200 degrees.
4. Heat 1 tablespoon of the butter and the oil in a large skillet over medium heat. When the butter begins to bubble, add the filled croissants and pour any remaining batter over them, if desired. Cook until they are brown, 4 to 6 minutes. Turn them and cook the other side until brown. Turn again as necessary until there is no egg mixture leaking and the egg has finished cooking.
5. Transfer the croissants to a large, clean plate or platter and place in the oven to keep warm while you make the sauce.
6. In the same skillet, melt the remaining 2 tablespoons of butter over medium heat. Add the brown sugar and let the mixture foam. Add the syrup and the remaining blueberries. Simmer about 4 minutes. (The blueberries will create more juice.) Place the croissants on individual plates; cut large croissants in half for smaller servings, if desired. Quickly ladle the sauce evenly over each croissant and serve immediately.

Variations: Replace the frozen blueberries with fresh blueberries, raspberries or blackberries in season. For a lower-fat version, substitute French bread for the croissants.

WEDNESDAY BREAKFAST FOR DINNER

Breakfast foods are some of our favorite Wednesday suppers.

When we were visiting our friends Ann and David, Ann served us this great treat. It looked amazing on the plate and tasted even more amazing! Every bite was a blueberry feast. Bacon, from their own pigs, complemented it perfectly. I will never forget that meal—and you won't either when you make this wonderful dish.