

Delightful Food Ideas

Try Delicious Duck Bacon For Breakfast

(NAPSA)—For a breakfast, brunch or light lunch with a twist, try a decadent French toast stuffed with Brie cheese and duck bacon. Easy to make and elegant to serve, this dish is baked in a hot oven, making it handy for feeding a crowd.

Duck Bacon and Brie Cheese-Stuffed French Toast

recipe by Celebrity Chef Ben Vaughn

Total Time: 30 minutes

Serves 4

- 8 slices day-old bread (sourdough)
- 4 large eggs, lightly beaten dash salt
- 2 tablespoons sugar
- ½ cup milk
- ½ teaspoon vanilla extract
- 1 ounce of bourbon
- 8 ounces domestic Brie cheese
- 12 slices Maple Leaf Farms Duck Bacon, cooked crispy
- 8 tablespoons melted butter for topping
- Maple syrup and powdered sugar for topping

Preheat the oven to 375° F. In a small bowl, beat the eggs with salt, sugar, milk, vanilla and bourbon. Pour into flat-bottomed dish large enough to accommodate a few slices of the bread. Submerge bread slices in the dish to soak up some of the egg mixture. Turn with a spatula and let them soak on the other side, but not too long or they will be too saturated and difficult to handle. Gently remove four soaked bread slices and transfer to a well-buttered baking sheet. Place 2 ounces of cheese on each slice. Add three slices of



Duck Bacon and Brie Cheese-Stuffed French Toast can be a delicious way to start the day.

crispy bacon on top of each cheese portion. Finish by topping with an additional soaked bread slice. Press the filled bread together firmly. Place the sheet pan with the French toast in the preheated oven; bake for 15 to 20 minutes, turning after the first 8–10 minutes to brown on both sides. Serve immediately with melted butter, maple syrup and powdered sugar.

Why Duck Bacon?

Aside from the great taste, duck bacon from Maple Leaf Farms has 57 percent less fat and 26 percent less sodium than pork bacon. It also doesn't compromise on taste or texture like other poultry bacon.

"It's a lean and tasty alternative to the standard, overused pork belly bacon," says celebrity chef Ben Vaughn.

The naturally applewood-smoked duck bacon is excellent with eggs, sandwiches, in salads and even in brittle for a sweet and savory snack.

Where To Get It

You may find duck bacon in the meat case of gourmet grocery stores, at retailers and online at www.mapleleafarms.com/duck-bacon.

Learn More

For additional information, call (800) 348-2812.