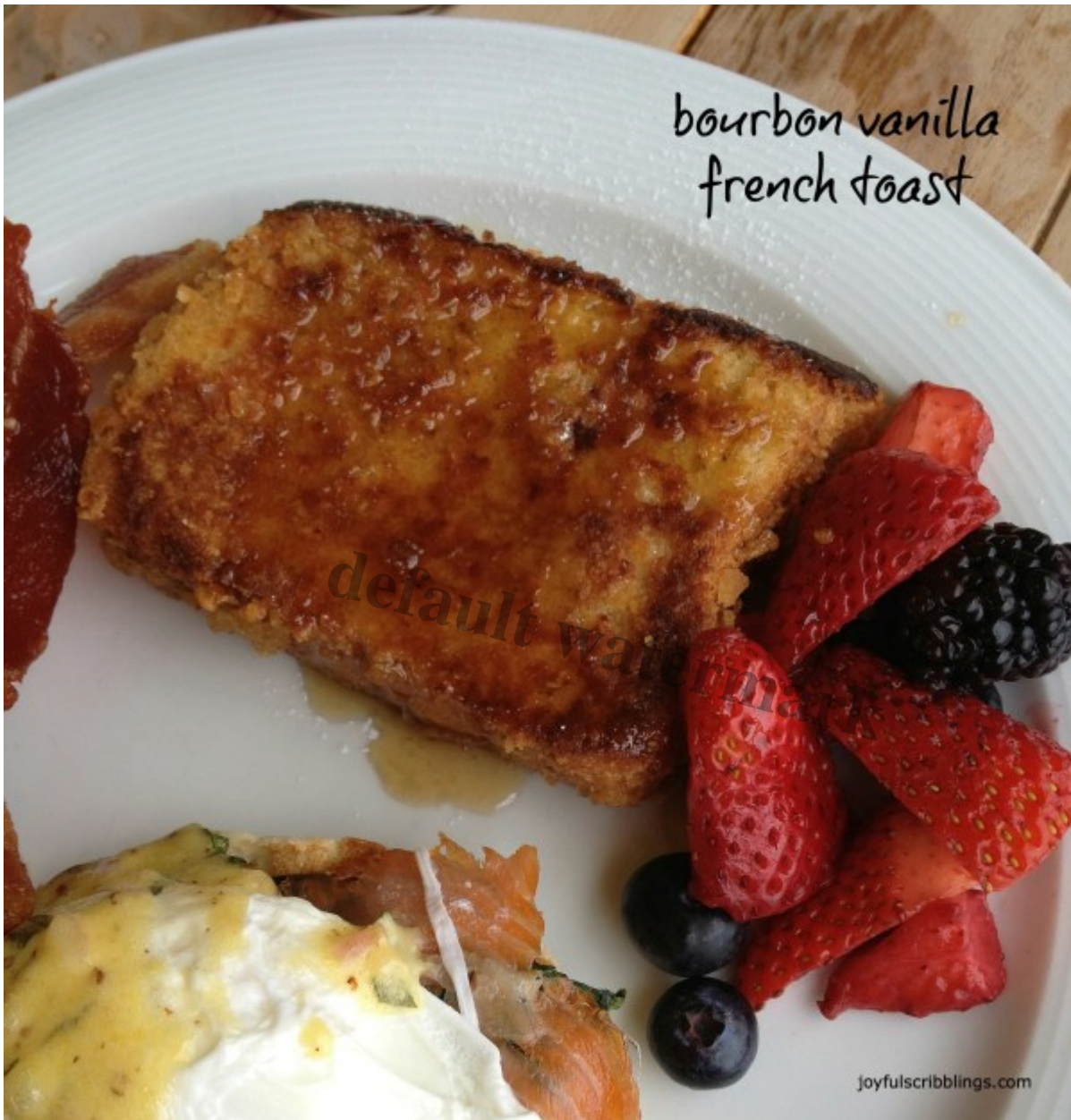




Bourbon Vanilla French Toast

Description

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Before I tell you about this weeks recipe. I wanted to answer a question I often get from friends. That is, how do I share your post? If you are reading this post and are an email subscriber just click on the title of the post and it will take you directly to my website. Unfortunately from email you canâ€™t see all the bells and whistles of my website. At the end of every post there are several ways to share my post. You can pin it to pinterest, share the link on Facebook, email it, post to goggle plus, twitter and just about any other social media site you can think of. If you like what you see or read Iâ€™d love for you to spread the word and share it. If you would like to receive posts by email at the top right hand side of my page it says subscribe by email. Just type in your email address and you will receive an email asking you to confirm the subscription. You have to confirm it in order to get updates.

On my recent trip to Seaside, Florida my husband and I had breakfast at [Fish Out of Water](#) located in the [WaterColor Inn and Resort](#). It was highly recommended by my friend Kristine who dreams about this french toast all year long while eagerly awaiting their annual trip to Seaside. Seriously, she does.

Our first morning in Seaside we walked down to the WaterColor Inn and were prepared to order the french toast. It was part of the breakfast buffet and not on the menu which they have since changed. This is not your run of the mill ordinary french toast dipped in eggs and vanilla. It's dipped in [bourbon vanilla](#) and the outside is crispy. I asked our waiter what made it crispy and the secret ingredient is rice crisp cereal otherwise known as Rice Krispies.

Since Chelsea at [WatchaMakinNow](#) kindly shared her recipe for [strawberry french toast](#) for Mother's Day weekend. I thought I'd share this one for Dads. Breakfast is one of my Dad's favorite meals and one of the few things that he cooked growing up. His specialty was pancakes with bananas in them. The bananas and love that went into making them made them taste better than any regular old pancake. This recipe is a little more complicated and requires a few more steps. One day I will make them. However, if I waited to share the recipe until I make them, you all would be waiting a long time. For those of you that like to cook ([Chelsea](#), [Katie](#) and [Nicole](#)) let me know if you make it. Thank you [Fish Out of Water](#) for sharing your recipe so that we can all enjoy it!

Crisp Rice Bourbon Vanilla French Toast

Recipe Type: breakfast

Author: Fish Out of Water Restaurant

Serves: 4

Ingredients

- 8 thick cut slices fresh challah or brioche bread
- 4 cups crisp rice pulsed in a food processor until slightly ground
- 1 recipe [royale](#) (recipe to follow)
- 4 oz. clarified unsalted butter melted
- 1 banana sliced
- 8 oz. mixed seasonal berries
- 8 oz. grade A maple syrup
- powdered sugar, scant amount
- [Royale](#) Ingredients
- 4 whole eggs removed cracked
- 1/2 cup granulated sugar
- 1/2 cup freshly squeezed orange juice
- 1 tbsp of cinnamon
- 1 tbsp bourbon vanilla extract
- 1 cup half and half
- 1/4 tsp nutmeg
- a small pinch of kosher salt
- Mix all ingredients well until fully incorporated and smooth.

Instructions

1. Preheat oven to 350 F.

2. Add clarified butter to the non stick skillet and set over medium heat.
3. Submerge each bread slice in royale for 30 seconds in order to allow the bread to absorb the royale.
4. Remove from royale and gently crust in the ground crisp rice.
5. Carefully add to the preheated non stick skillet.
6. Cook on fist side until golden brown.
7. Carefully turn over and let finish cooking on the second side in the preheated oven for approximately 8 minutes.
8. Remove from oven when entire slice is golden brown and crisp to the touch. allow to drain on a towel.
9. Garnish with fresh fruit, banana, syrup and powdered sugar.

On a side note, I had to look up what clarified butter was. I just thought it meant the same as melted. If you are a novice in the kitchen like me. Click on [clarified butter](#) for instructions. Also, you can buy bourbon vanilla at specialty stores and Trader Joe's, but I included a link above on how to make your own.

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