



## The Honor Mansion Breakfast Recipes

*Once in awhile  
we stumble  
across  
a place that is  
so close to  
flawless...*

### Honor Mansion Breakfast Strata

Makes 10 slices per pan (9x13x2)

2 (9x13x2) pans  
15 eggs  
1 quart heavy whipping cream  
1 chopped onion (red)  
2 cans diced green chilies  
2 ½ cups jack cheese  
Dash of Tabasco

Mix together eggs and heavy cream. Add onion, green chilies, dash of Tabasco, and about ½ cup of cheese. Stir together and mix well. Spray pans with non-stick cooking spray and then pour in mixture. Layer cheese on top of mixture. Bake in a 350-degree oven for one hour. Remove from oven and let cool.

Top with sun-dried tomato sauce. Garnish with a dollop of sour cream and a confetti of diced tomatoes and chopped green peppers (can also add a slice of sun-dried tomato on top of sour cream).

### Sun-Dried Tomato Sauce

2 small cans of tomato sauce  
1 cup of cream  
½ cup of sour cream  
¾ tablespoon of vegetable base  
1 tablespoon of sugar  
Sun-dried tomatoes

Mix all ingredients into saucepan and stir on medium heat until all blended together (bring down to a simmer if necessary until ready to serve). The sun-dried tomatoes will soften while cooking. (Allow approximately 15-20 minutes)

*As quoted in  
Best Places  
to Kiss in  
Northern  
California  
4<sup>th</sup> Edition*

