

Making Frittatas

Resembling a crustless quiche, a frittata is an Italian-style omelette that combines eggs with vegetables, cheese and sometimes meat. To save time in the morning, prep and cook the fillings the day before, then bring them to room temperature before adding them to the egg mixture.

Home Skillet Frittata

Topped with a crispy bacon lattice, this frittata is laced with potatoes, green onions, cheddar cheese and fresh herbs. A dash of paprika adds a spicy kick.

Preheat an oven to 375°F.

Overlap 2 bacon slices to create one 12-inch strip. Lay the bacon on a grill pan or on a rack set over a baking sheet. Repeat with the remaining bacon, weaving the strips to create a lattice formation that is 12 inches square. Transfer to the oven and bake until the top of the bacon is crisp and browned but the underside is still somewhat soft, 6 to 8 minutes. Let cool.

In the deep half of a frittata pan over high heat, warm 2 Tbs. of the oil. Add half of the potatoes and cook, stirring occasionally, until crisp and golden brown, 3 to 5 minutes. Season with salt and pepper and transfer to a bowl. Repeat with 2 Tbs. of the oil and the remaining potatoes. Let cool.

In a large bowl, whisk together the eggs and cream. Stir in the cheese, green onions, thyme, parsley, paprika and potatoes, and season with salt and pepper.

In the deep half of the frittata pan over medium-low heat, warm 1 tsp. of the oil. Add the egg mixture and cook, using a rubber spatula to lift the cooked edges and allow the uncooked eggs to flow underneath, about 4 minutes. Place the shallow pan upside down on top of the deep pan and cook until the frittata is almost completely set, 10 to 12 minutes more. Remove the shallow pan and gently lay the bacon lattice, with the crispier side down, on top of the eggs. Cover with the shallow pan and cook until the bacon begins to settle into the eggs, about 2 minutes. Remove from the heat.

In the shallow half of the frittata pan over medium heat, warm the remaining 1 tsp. oil. Place the shallow pan upside down on top of the deep pan and flip the frittata into the shallow pan. Cook, covered, until the bacon is crisp, 5 to 7 minutes. Flip the frittata back into the deep pan and remove from the heat.

Gently shake the pan to loosen the frittata and slide it onto a serving plate. Serves 8 to 10.

Williams-Sonoma Kitchen

Ingredients for Home Skillet Frittata

20 bacon slices, about 9 oz. total

¼ cup plus 2 tsp. vegetable oil

1 lb. Yukon Gold potatoes, cut into ¾-inch dice and simmered until just fork-tender

Kosher salt and freshly ground pepper, to taste

10 eggs

¼ cup heavy cream

8 oz. mild cheddar cheese, grated

½ cup sliced green onions, white and light green portions

½ tsp. minced fresh thyme

1 Tbs. minced fresh flat-leaf parsley

½ tsp. paprika

Homemade Sausage

Artisan butchers rely on savory seasonings to add distinctive flavors to their signature sausages. With our exclusive spice blends, it's easy to craft homemade sausages and even encourage kids to participate. Combine the seasonings with your favorite meats—from pork and beef to chicken and turkey.

- **Breakfast Sausage Seasoning:** a mild, sweet sausage sweetened with pure maple sugar and delicately seasoned with thyme.

- **Chicken-Apple Sausage Seasoning:** a rich, fruity sausage made with dark brown sugar, sage, garlic and tender chunks of real apple.

- **Chorizo Seasoning:** a spicy Latin-style sausage with garlic, cumin, New Mexico chili powder and fragrant oregano.

- **Italian Sausage Seasoning:** a savory, mildly hot garlic-fennel sausage enlivened with aromatic thyme and oregano.

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Technique Class: Holiday Breakfast

Gather your guests around a festive table—the aroma of freshly brewed coffee and just-cooked waffles will make a welcome beginning to a chilly winter day. Don't hesitate to ask everyone to help out in the kitchen. Some guests can start preparing drinks and slicing the fruit, while others cook the eggs and sausages.

These tips will help you host a wonderful gathering:

- Set a bright and cheerful table by choosing a strong palette in a single color, including the dishes, linens and table decorations.
- Bring nature indoors by incorporating seasonal blooms such as forced narcissus and gathered rose hips, pinecones and chestnuts.
- Have hot coffee and tea ready for guests when they arrive.
- If children are coming, serve them hot chocolate topped with whipped cream.
- If you have a fireplace, build a glowing fire to create a warm welcome.

Creating a Waffle Bar

When entertaining a large group of people, a waffle bar is an easy way for all your guests to enjoy a breakfast of their choice without creating too much work. Simply set up your waffle maker on a counter that has ample room for pitchers of different batters on one side and for a stack of plates and various toppings on the other side. Favorite choices for toppings include:

- Fruit (sliced if necessary)—guests can bake fruit into waffles or use as toppings.
- Whipped butter and flavored butters, such as maple-cranberry butter.
- Syrups and sauces—provide a variety, including a good-quality maple syrup (warmed) and a fruit sauce, such as our Raspberry Ecstasy Sauce.
- Chocolate chips and other sweets—great for the kids.
- Whipped cream.

Tip: Make-Ahead Batter

To reduce the early-morning prep time for pancakes, waffles or quick breads, start the night before. Measure and combine the dry ingredients in one bowl and the wet ingredients in another. Cover both bowls; refrigerate the wet ingredients and let the dry ingredients stand at room temperature. In the morning, just whisk them together to form the batter.

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<div><div></div><div>Ingredients for Gingerbread Waffles with Maple Butter</div></div>
For the maple butter:
6 Tbs. (¾ stick) unsalted butter, at room temperature
1½ Tbs. pure maple syrup
Pinch of salt
Pinch of ground cinnamon
2 eggs
1½ cups milk
8 Tbs. (1 stick) unsalted butter, melted, or ½ cup canola oil
3 Tbs. dark molasses
1 tsp. vanilla extract
1½ cups all-purpose flour
3 Tbs. firmly packed light brown sugar
1 Tbs. baking powder
2 tsp. ground ginger
1 tsp. ground cinnamon
¼ tsp. ground cloves
½ tsp. salt
Warm maple syrup for serving (optional)

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Gingerbread Waffles with Maple Butter

Full of spices and topped with rich maple butter, these waffles are perfect for holiday gatherings. Add sliced fruit and whipped cream for an extra flourish. If you are using a Belgian waffle maker, cook on medium-high.

To make the maple butter, in a small bowl, whisk together the butter, maple syrup, salt and cinnamon. Scoop into a ramekin or other serving dish. Place in the freezer for 5 minutes or in the refrigerator for 15 minutes to firm up before serving.

Preheat a waffle maker according to the manufacturer’s instructions.

In a medium bowl, whisk together the eggs, milk, melted butter, molasses and vanilla.

In a large bowl, stir together the flour, brown sugar, baking powder, ginger, cinnamon, cloves and salt. Make a well in the center of the flour mixture, then pour in the egg mixture. Whisk until mostly smooth, with just a few lumps remaining.

Ladle the batter into the waffle maker, using ½ to ¾ cup batter per batch. Spread the batter so that it almost reaches the edges of the waffle maker. Close the lid and cook according to the manufacturer’s instructions until the waffles are crisp and browned, 3 to 4 minutes.

Using a spatula, remove the waffles from the waffle maker and serve immediately, or place the waffles in a single layer on a baking sheet and keep warm in a 200°F oven for up to 20 minutes before serving. Top the waffles with pats of the maple butter and drizzle with maple syrup. Makes 4 to 8 waffles.

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<div><div></div><div>Ingredients for Strata with Chard, Sausage and Caramelized Onions</div></div>
5 Tbs. extra-virgin olive oil
2 large yellow onions, halved and very thinly sliced
4 oz. French bread, cut into 1-inch cubes
12 oz. sweet Italian sausage, casings removed
3 garlic cloves, minced
6 cups roughly chopped Swiss chard
8 eggs
2½ cups half-and-half
1¼ cups shredded fontina cheese
½ tsp. kosher salt
⅛ tsp. freshly ground pepper

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