

GAME-DAY GRILLED FRENCH TOAST

I love game-day cooking and have been known to plan a menu around whomever we are playing that day. The problem is that I just can't wait until kickoff to have something to eat. Recently, I decided to fill the pre-game void with breakfast on the grill. I had French toast on my mind. I'm not really much of an egg guy. If I have French toast, I prefer it with only a scant trace of egg dip, just enough to help it brown. It turns out that the dry heat from the grill works magically to impart flavor and texture without leaving any custardy egg residue.

Serves 2

3 eggs

¼ cup black coffee, cooled

¼ cup half and half

1 heaping tablespoon ground cinnamon

cooking oil for grill

4 slices country white bread

butter and maple syrup, for serving

1 Making sure the grilling surface is clean, set up your grill for direct cooking and stabilize at 375°F.

2 Crack the eggs into the bowl of a stand mixer. Using the mixer's whisk attachment, mix in the coffee, half and half, and cinnamon. Whisk until very frothy. Transfer to a shallow bowl and set aside.

3 Just before grilling, oil the grilling surface. Dip the bread slices in the egg mixture just long enough to soak up some of the mixture; immediately place on the grilling surface. You'll smell the cinnamon as soon as the bread hits the grill.

The kamado has an interesting effect on the bread—the bottom will sear over the intense heat, but the top will bake as if in an oven. Cook for about 2 minutes per side,

keeping a close watch for any signs of burning. When done, the Fresh toast should be golden brown, crispy on the outside, and moist like fresh-baked bread on the inside.

4 To serve, top with a little butter and syrup—preferably real Vermont maple syrup.

TIP The combination of coffee and cinnamon is accentuated by the grilling. The smell of fall football is in the air! Grilled French toast and sausage is a huge win.