



# EASY EASTER BRUNCH

## *with a Pantry Punch*

The ingredients for an easy weekend breakfast or a special Easter brunch may be in your pantry right now. Holidays are the perfect time to sprinkle additional creativity or fresh new thinking into meals for family and friends and - by using staples like pancake mix, syrup and instant mashed potatoes in unexpected ways - you can craft new and delicious dishes sure to make everyone smile.

Try these recipes from Hungry Jack® using simple pantry staples, and turn them into what will become new brunch favorites:

- Put a unique spin on brunch food with a savory Ham, Egg and Cheese Pizza.
- DIY Pancake Breakfast Sandwiches: You can assemble them for your guests, or get everyone involved by letting them build their own and add some custom touches like eggs, cheese or bacon.
- Combine sweet, spicy and smoky flavors for Spicy Candied Bacon, a definite crowd pleaser.
- Set out some flavored or Greek yogurt and a bowl of Good Morning Granola so guests can create their own breakfast parfaits.

For more creative recipes and ideas, visit [www.hungryjack.com](http://www.hungryjack.com).

### Pancake Breakfast Sandwich

Yield: 4 servings

Prep Time: 15 minutes

Cook Time: 15 minutes

#### Pancakes:

Crisco Original No-Stick Cooking Spray

3/4 cup Hungry Jack Complete Buttermilk  
Pancake & Waffle Mix

1/3 cup water

1/4 cup Hungry Jack Original Syrup

1/2 cup shredded sharp cheddar cheese

1 cup frozen shredded hash brown potatoes, thawed,  
chopped into bite-sized pieces

1/4 teaspoon salt

4 3-inch round sausage patties\*

#### Eggs:

1 tablespoon butter

1/3 cup diced red pepper

4 large eggs

1/8 teaspoon salt

For pancakes:

1. COAT griddle or skillet with no-stick cooking spray. Heat griddle or skillet on medium heat (350°F).

2. WHISK pancake mix, water and syrup in medium bowl. Stir in cheese, potatoes and 1/4 teaspoon salt. Cook sausage patties as directed on package.

3. POUR 2 tablespoons batter on griddle, spreading batter to make a 3-inch circle or by using 3-inch pancake molds, coated with no-stick cooking spray. Repeat to make 7 more pancakes. Cook 2 minutes or until golden brown. Turn. Cook second side 2 minutes.

For eggs:

1. MELT butter in large skillet. Add red pepper. Cook and stir about 1 minute. Whisk eggs and salt in small bowl. Pour into skillet with peppers. Cook slightly, then shape into four 3-inch circles about the same size as the pancakes and sausage.

2. PLACE one pancake on plate. Top with cooked sausage patty, egg and another pancake to make breakfast sandwich. Repeat with remaining ingredients to make 3 more sandwiches.

\*TIP: If using pre-made sausage patties, flatten slightly into 3-inch rounds, if necessary.

■ Family Features



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