



Grand Marnier French Toast

6 eggs
1/4 cup Grand Marnier liqueur
2 tablespoons maple syrup
2 tablespoons heavy cream
1 teaspoon finely grated orange peel
1 teaspoon ground cinnamon
4 tablespoons unsalted butter
1 1-pound loaf challah bread, cut into 12 thick slices
Confectioner's sugar
Orange slices

In a large bowl, beat the eggs, Grand Marnier, maple syrup, heavy cream, orange peel, and cinnamon with a wire whisk until smooth.

Melt 1 tablespoon of the butter in a large skillet over medium heat. Dip four slices of challah bread into the egg mixture until they are well saturated. Saute them in the butter, turning once, until they are golden brown on both sides, approximately 5 minutes. Transfer them to a warm serving platter, and keep them warm.

Repeat with the remaining challah bread slices, adding more butter as needed.

Divide the french toast among six plates. Sprinkle the tops generously with the confectioner's sugar, and garnish with orange slices.

Serves 6

Option: Do as Ted always does, top off with Vermont maple syrup.