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Christmas Morning Breakfast And Brunch Ideas: 5 Recipes To Start The Holiday Off Right!



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Check out these 5 breakfast and brunch recipes that are elegant, and holiday worthy all the while being easy, simple and fun for families to make together. Shutterstock/Kojin



to leave everyone—really, really hungry!

After the presents have been opened, the stockings unceremoniously unstuffed, and with guests not arriving for a few more hours, there is a space in the Christmas day action. That's why we are proposing a breakfast or brunch, that is as festive as Christmas dinner, but maybe just a littler bit newer in tradition!

We have collected 5 breakfast and [brunch recipes](#) that are elegant, and holiday worthy all the while being easy, simple and fun for families to make together. Check out the recipes below and make December 25 breakfast a part of your family's Christmas customs.

Our first idea for a dish served at Christmas breakfast is a creamy, strawberry [crepe](#)! Check out the recipe for this sweet treat that is as special as Christmas morning itself. These crepes add a merry touch and holiday color to breakfast or brunch.

Following the crepes, an easy [Egg Casserole recipe](#), courtesy of Food Network chef **Robert Irvine**, provides a delicious breakfast staple, which can even be made a day ahead! If you are more into the bacon at breakfast and brunch, then try a quick [two-ingredient bacon](#) recipe that won't have you frying it over the oven.

Even better than bacon are biscuits, and this [three ingredient biscuit recipe](#) is an unbelievably stress-free way to make these homemade goodie. Last but certainly not least is a healthy and refreshing [winter fruit salad](#), follow this step-by-step recipe that lets you know what fruits are in season and how to cut them properly!

Creamy Strawberry Crepe

Ingredients

4 eggs

1-cup milk

1-cup cold water

2 tablespoons butter, melted

1/4-teaspoon salt

2 cups all-purpose flour

Additional butter

For the filling:



1-1/4 cups confectioners' sugar

1 tablespoon lemon juice

1 teaspoon grated lemon peel

1/2-teaspoon vanilla extract

4 cups fresh strawberries, sliced, divided

1-cup heavy whipping cream, whipped

Directions

In a large bowl, beat the eggs, milk, water, butter and salt. Add flour; beat until smooth. Cover and refrigerate for 1 hour. In an 8-in. nonstick skillet, melt 1-teaspoon butter; pour 2 tablespoons of batter into the center of skillet. Lift and tilt pan to evenly coat bottom. Cook until top appears dry; turn and cook 15-20 seconds longer. Remove to a wire rack. Repeat with remaining batter, adding butter to skillet as needed. When cool, stack crepes with waxed paper or paper towels in between. For filling, in a small bowl, beat the cream cheese, confectioners' sugar, lemon juice, peel and vanilla until smooth. Fold in 2 cups of berries and whipped cream. Spoon about 1/3 cup filling down the center of 15 crepes; roll up. Garnish with remaining berries. Freeze remaining crepes for another use. Yield: 15 crepes.

Egg Casserole

Ingredients

Butter, for baking dish

1-pound Italian sweet sausage, casings removed

1/2 cup chopped shallots

2 garlic cloves, minced

1/2 cup chopped drained oil-packed sun-dried tomatoes

4 tablespoons chopped fresh parsley leaves

5 large eggs

3 large egg yolks



1-cup whipping cream

2 cups grated mozzarella cheese

1/2-teaspoon kosher salt

Directions

Preheat oven to 375 degrees F. Butter 13 by 9 by 2-inch glass baking dish. Sauté sausage in medium nonstick skillet over medium heat until brown and cooked through, breaking up with back of fork into small pieces, about 10 minutes. Add shallots and garlic and sauté 3 minutes. Add sun-dried tomatoes and 2 tablespoons parsley; stir 1 minute. Spread sausage mixture into the prepared dish. (Can be made 1 day ahead, covered and refrigerated.) Whisk eggs, egg yolks, half-and-half, whipping cream, 1 1/2 cups cheese, and salt in large bowl and blend well. Pour egg mixture over sausage mixture in the baking dish. Sprinkle with remaining 1/2-cup cheese and 2 tablespoons parsley. Bake until top of the casserole is golden brown and knife inserted into center comes out clean, about 30 minutes. Let stand 5 minutes before serving.

Maple Roasted Bacon

Ingredients

3/4 pound thick-cut smoked bacon (16 slices)

1 to 2 tablespoons good maple syrup

Directions

Preheat the oven to 400 degrees F. Place a baking rack on a sheet pan and arrange the bacon in 1 layer on the baking rack. Bake for 15 to 20 minutes, until the bacon begins to brown. Remove the pan carefully from the oven; there will be hot grease in the pan! Brush the bacon slices with maple syrup and bake for another 3 to 5 minutes, until the bacon is a warm golden brown. Transfer the bacon to a plate lined with paper towels and serve warm.

3-Ingredient Biscuits

Ingredients

2 1/4 cups self-rising flour

3/4 cup shortening



Directions

Combine and mix ingredients together. Pour out on floured waxed paper. Pat the dough out with your hands until dough is not sticky (add a little flour if necessary). Fold double. Cut biscuits with a biscuit cutter. Bake on a cookie sheet at 425 degrees F (220 degrees C) for 20-25 minutes.

Winter Fruit Salad

Ingredients

8 oranges

4 grapefruit, preferably pink

1 pineapple

6 kiwis

1 1/2 cups pomegranate seeds

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Directions

On a cutting board, using a sharp knife cut off top and bottom of an orange. Moving the orange around and cutting top to bottom, slice off the peel and white pith. Working over a large bowl, cut in between membranes to remove orange segments, catching juice in bowl as you go. Repeat with remaining oranges and grapefruit. Cut off top and bottom of pineapple. Remove rough outside of pineapple by slicing it off from top to bottom. Cut pineapple in half lengthwise, then cut each half in half again, also lengthwise. Slice out core. Cut pineapple into chunks; add to bowl. Peel kiwis and cut in half lengthwise. Slice kiwis into bowl with other fruit. Gently toss fruit to mix. Cover and chill for at least 2 hours. Sprinkle fruit salad with pomegranate seeds just before serving.

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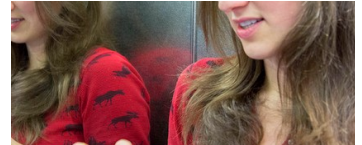
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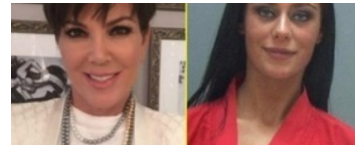
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Maria G. Valdez



Maria was born and raised in Dominican Republic, where she began her career in journalism covering human interest stories, entertainment, beauty and wellness for a national magazine. She moved to New York City to study Musical Theatre, but went back to journalism after graduating in an attempt of becoming the Latina Carrie Bradshaw. She has an unhealthy obsession with JLo and claims to be Sofia Vergara's long-lost daughter, and has tried a crazy amount of treatments to keep looking young. She became a Zumba instructor for fun.

More from Maria G. Valdez



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