

WHOLESOME BREAKFAST

Grains are inherently good. It's the way we prepare them that causes trouble!



ROSEMARY EGG Be generous with the rosemary & prepare to get addicted! Over medium heat, put a little olive oil in your frying pan, then add minced garlic & whole rosemary sprigs. Stir a few moments (don't burn), then add an egg & let it brown a little around the edges. Flip, adding more rosemary, salt & pepper. It's done when just a little runny yolk is left on the inside. Next, you'll want to grow a huge rosemary bush in your back yard...



PROPERLY PREPARED GRAINS

Studies show that many people with gluten intolerance have no issues with properly prepared sourdough (long-ferment) bread. Sprouted, wild-fermented bread like **Ezekiel Bread** (in the frozen section of most stores) are also wholesome. Sprouted grains are considered vegetables & are easier to digest! Breads are villainized these days, but properly prepared bread has been the staff of life for thousands of years. So....

Give us this day our daily bread!

BREAKFAST SANDWICH

Use a big pan, so you can heat several toppings at once, while browning your sprouted or sourdough bread. Then be creative! You can add refried beans, portobellos, egg or bacon, avocado, salsa or tomatoes & herbs. Try SunButter, banana & honey on toast. Learn to make easy whole grain English muffins (See BREADS).



BUCKWHEAT PANCAKES (a gluten-free source of protein) Serves 4. Day before, soak the seeds/grains: Combine 1 C buckwheat & 1 C quinoa (or similar) in a bowl or jar, with plenty of water & 1 Tbs raw vinegar (or lemon juice) & 1 Tbs raw salt. Cover with cloth & soak at room temp. **Next day**, drain & rinse in strainer, then add to blender with 3/4 C water. Add to taste, 1-2 bananas, honey or maple, cinnamon, vanilla & sea salt. Egg optional, more water as needed to easily pour. Cook on a griddle at 350. Serve with fresh berries, or frozen berries heated to make a syrup, a little maple syrup is nice & definitely add Cashew Cream. **Cashew Cream** Soak 3 C cashews in pure water & 1 Tbs salt overnight. Drain, rinse, blend on high with 1/4 C maple, 3 Tbs minced ginger, 1 1/2 Tbs lemon juice, and 3/4 to 1 C water, vanilla & maple syrup (or similar) to sweeten. Freezes well.



SOURDOUGH WAFFLES & PANCAKES For waffles next day, set out your sourdough starter (homemade yeast) on the counter & feed it. By afternoon it will be bubbly. Mix 1/2 C bubbly starter in a bowl with 1 C milk (any kind) or water & 1/2 C whole wheat flour. Cover with plastic & set overnight on counter. In the morning, turn the waffle iron to medium. Add to the batter, 1 egg, 2 Tbs oil or butter & 1/2 tsp salt. Just before cooking, stir in 1/2 tsp baking soda. Waffles take about 5 minutes. Flip pancakes when bubbly. **Tips** Waffle iron does not need to be oiled if you don't add sugar to the batter. For optimal nutrition use freshly ground flour.



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NO GRAIN OPTIONS *Because less white flour might do you some good!*



CHIPOTLE GRILLED POTATOES Heat pan of water to a boil. Slice baby potatoes into 1/4 inch thick rounds. Boil for 9 minutes. Meanwhile, in a small pan heat 1/2 C olive oil & 1/4 C butter (can use just oil). Add 1/2 tsp red chipotle powder & 1/2 tsp salt. Heat until fragrant. Set aside, use some for this recipe & save some. Drain potatoes, toss with enough oil to coat. Set potatoes on hot indoor grill (stovetop or electric), a few minutes on each side to brown. While grilling, sprinkle with mild chipotle powder, salt & pepper. Turn & season other side. If dry, spoon on a tad more oil. Top with fresh chopped cilantro or chives to serve.

Note: The best mild chipotle powder is homemade with green jalepenos!



HERBED POTATOES Slice baby potatoes into thin circles. Toss with olive oil & salt. Add a tiny bit of water & microwave with loose lid 2 min. Let sit 2 min. Stir. Repeat as needed until soft. Drain excess water. Meanwhile, make herb oil: Heat 1/4 C oil with dried basil & salt, 1-2 min until fragrant (Don't burn!) Or, use chopped garlic, rosemary & salt. Drizzle over potatoes. To serve, sprinkle each potato with salt & pepper & drizzle with more herb oil as needed.

Note: Can use larger potatoes, but baby potatoes have the best texture



HASHBROWN-STUFFED PORTOBELLOS Rinse & brush with olive oil & balsamic vinegar. Season with salt, pepper & chili powder. Set in oiled baking pan & top with a mixture of whatever you have, like grated potatoes & zucchini, minced onions, garlic, peppers, tomatoes, fresh herbs, slivered kale. Egg & cheese optional (or use by themselves) Bake at 365, 30 min.



BAKED POTATO BOWLS Baked potatoes, partially hollowed as shown. Place 1/2 T butter or oil in center of each. Gently break an egg into each. Sprinkle on cooked bacon, shredded cheese (vegan cheese or nutritional yeast), parsley & seasonings. Bake at 350 for 25 min.

POTATO PANCAKES Combine extra potato pulp (from Potato Bowls) with egg (or aquafaba), salt, pepper, garlic, flour, oil, spices, etc. Mash into pancakes & fry in oil.



NUTRITIOUS SMOOTHIES

Berries & Protein 1 C organic berries, 1/2 C mix of sprouted seeds or soaked buckwheat, 1 banana, 1 T Coco oil or Udo's Oil, 1/2 C coco milk or kefir, 1 C purified water, 1/4 C home-grown micro-greens or spinach leaves. Optional: 1 T SunButter, bee pollen

Neon Pink 1/4 C avocado, 1 C celery (or peas for protein), juice of 1/2 lemon, 1/2 T coco oil, 1/2 apple, 1/2 C strawberries, 1/2 C purified water, 1/4 C beats (keep chopped & frozen in fridge)

Chocolate 1 1/2 C coconut milk, 1 C de-stemmed kale, spinach or micro-greens, 2 dates, 3 T hemp seeds, 2 T cocoa powder, 1 frozen banana, dash cinnamon, 1 T avocado & Udo's Oil

Chocolate Mousse 1 banana, 1 avocado, 4 T cacao powder, water, liquid Stevia or honey



HAM & EGG CUPS Grease muffin tins. Place a piece of all natural deli ham in each cup. Add cheese if you like, or maybe some fresh basil & mushrooms? Then crack an egg in each cup. Sprinkle with herbs and seasonings. Bake at 350 for 20 min or so.

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PROPERLY PREPARED CEREALS

Did You Know? Grains, Nuts, and Seeds can be stored for decades because of protective chemicals like phytic acid. The centuries-old practice of fermenting grains breaks down these harmful substances & gluten, while releasing highly beneficial nutrients & lactic acid, **a natural preservative!** More & more people with chronic health issues are being told to stop eating grains. But the digestive issues might not exist if we, as a society, prepared our grains correctly. The best method to soak grains is overnight at room temperature, using an acidic medium like raw vinegar or lemon juice, kefir or real yogurt. Mixing grains can also help, such as buckwheat, which happens to have enzymes to help

OVERNIGHT OATS To achieve a partial ferment which will make grains more digestible, soak these ingredients overnight at room temperature: (amount per person, in bowls or pot)

GRAINS **1/2 C** Mostly whole rolled oats, mixed with some buckwheat grouts if possible
LIQUIDS **1/2 C** Pure water, never chlorinated. Try OJ & milk or water & apple juice
ACID **2 Tbs** Kefir or yogurt, or 1 Tbs raw cider vinegar or lemon juice (try a combo)
SEEDS **1 Tbs** Whole or ground flax, chia seeds or chopped nuts.
RAW SALT **1/8 tsp** Raw salt has enzymes important to the fermentation process

A.M., can serve cold with chopped fruit & honey, but it's best for digestion to heat gently, then remove from microwave or stove & cover for further softening. Add hot water if necessary. Add berries or chopped peaches, apples, etc. Sweeten with honey & cinnamon, maple & nutmeg, OJ & vanilla, applesauce & cinnamon, etc. Can top with milk & fruit. **Variations:**

Original Swiss Muesli Recipe For liquid, use mostly milk with apple juice. Lemon juice for acid. Grated apple for mixed fruit, & plain yogurt. Top with more fruit, nuts & coconut

Orange & Vanilla Oats Use OJ for the liquid, add 1 tsp vanilla & vanilla yogurt. To serve, layer as shown with nuts & fruit, or yogurt & mandarin on top

Smooth Blueberry Oats For liquid, use coconut milk & plain yogurt. Chia seeds for the nuts (they create a smooth texture). Honey & vanilla to sweeten, plenty of blueberries.

Pumpkin Buckwheat Best to use hulled & rinsed Buckwheat Grouts. For liquid, use coconut milk & yogurt. Add chia seeds & salt. In morning, heat & stir, add mashed pumpkin & banana, water as needed. Cover until liquid absorbs. Stir in maple, vanilla & allspice.

LIVING WHOLE GRAIN PORRIDGE Ferments offer ultimate nutrition & digestibility of grains & also longevity, since a byproduct of fermentation is lactic acid, a natural preservative!

Make a Partial Ferment Use whole rye, wheat berries or steel cut oats. Add 1 C grains to mason jar with 2 C water. Add 1 tsp raw vinegar to help fermentation. With breathable lid, keep in pantry 1-4 days until slightly bubbly. Then put in the fridge up to a week. Rinse in a strainer before cooking. Keep some in the jar if you want a perpetual ferment.

To cook - amount Per Person Add 1/2 C rinsed grains to pot. Cover with 1 inch water. Simmer slowly, stirring often, until no water remains on top. Turn off heat, stir in frozen berries if you like, then cover for 20 min. Reheat if needed (next day okay). Add things like coconut milk & honey, cinnamon or nutmeg, berries, chopped apples, dried fruit, yogurt, nuts, etc.

Perpetual Ferment The jar should still have some fermented grains in the bottom. Add fresh grains & more water if needed. It should not take as long to get bubbly this time, but leave it on the counter until it does. Store in fridge & use some weekly, adding some fresh grains & water as needed. Add fermented grains to homemade bread, blend into pancakes, etc.



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BREAKFAST BURRITO A versatile recipe to use when you have some leftovers, perhaps a little rice or a pre-baked potato on hand. First, put tortillas in oven to warm, wrapped in tinfoil. In a frying pan, fry up sausage or chorizo, or small pieces of bacon. When almost done, remove some grease with a towel if needed, then add leftover rice or soft diced potato & brown everything. Add chopped onion & garlic, peppers or chilies, cilantro. Mix refried or other beans, maybe diced tomatoes & scrambled eggs. Add chili powder, salt, etc, to taste. **Variations** Add avocados, corn, salsa, etc. **Serve** in Whole Grain Sourdough Tortillas (see Breads).

To Freeze Wrap in paper towel, then plastic wrap. Microwave in just the paper towel to reheat.

B&B SCRAMBLED EGGS For every two people, add 1 tsp coconut oil to the pan. Heat to medium. Briskly whisk 4 eggs in a bowl with 1 T water, 1/8 tsp dry mustard, salt & pepper. Stir eggs frequently while cooking. Can serve with grated cheese & fresh chives on top.

Herbed Eggs: In tiny pan, heat olive oil (or butter), minced garlic & fresh herbs for 1-2 minutes or until aromatic. Set aside. Whisk 4 eggs with 1 Tbs water, salt & pepper. Using olive oil, cook as above. Top with herb mixture, but do not stir it in, as it may darken the color

HOMEMADE SAUSAGE Craving sausage but only have hamburger? Don't know what to do with ground venison? Mix 1 pound ground beef with 1 1/4 tsp raw salt, 1/4 tsp ground oregano, 1/4 tsp ground sage, 1/4 tsp pepper & 2 Tbs cilantro leaves. Can add 1/2 tsp maple syrup (or 1/2 tsp brown sugar dissolved in 2 Tbs warm water). Form patties. Fry in heavy skillet over medium heat, browning both sides. Can freeze between wax paper.

VEGGIE OMELET In a small-medium non-stick pan, coated well with *clarified butter or oil, sauté finely chopped onions & mushrooms, maybe green pepper & tomatoes, with minced garlic & cilantro, until barely soft. In a bowl, whisk 2-3 eggs. Over low heat, pour eggs over veggies & let sit. Salt & pepper. Once sides begin to rise, take a rubber spatula & lift the edges while the middle cooks longer. Flip. Turn off heat. Add cheese to half of omelette. Let sit until melted. Slide cheesy side onto plate, using pan to fold over top. Garnish with chopped green onions. **Note:** Clarified butter has a great shelf life & is dairy free. You can make your own.

SPROUTED PANCAKES Buy flour made from sprouted & dried grains, or make your own. Mix 1 C sprouted wheat, 2 Tbsp coconut sugar, 1/8 tsp raw salt, 1 tsp cinnamon, 1 C coconut milk (or similar), 2 Tbsp melted coconut oil, 2 tsp vanilla, liquid stevia is optional. Soaking is optional. Last, sprinkle on 1 T baking powder. Stir in more water as needed. Pour onto griddle. **For non-sprouted flour** omit the baking powder & soak batter overnight with 1 or 2 Tbs acid, such as vinegar, lemon juice or sourdough starter. Before pouring on the griddle, check if batter needs more rising agent (is it bubbly or flat?). Can add 1 T baking powder, or 1 beaten egg & 1 tsp baking powder. Add water as needed to easily pour. **Serves 4** with fruit & bacon on side.

B&B CHOCOLATE GRANOLA Because Dan likes chocolate for breakfast! Line 2 large cookie sheets with parchment paper silicone baking mat. Pour 6 cups oats & into a large bowl & set aside. In small bowl, mix 1/2 C coconut oil, 1/2 C cocoa powder & 1/2 C dark brown sugar, 2/3 C honey & 1/2 tsp salt. Pour over oats & mix well. Bake at 350 for 20 min, stirring & flipping every 10 min. Remove from oven & sprinkle with 1/2 C chocolate chips while granola is warm. Will form clusters of granola. Can add nuts, seeds or dried fruit if desired.

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Did you know? Using sourdough in your recipes is great for digestion.



SOURDOUGH GRANOLA Grains are far more digestible when soaked or fermented. Soak the oats with buckwheat grouts (adds phytase) & sourdough starter for optimal breakdown of phytic acid.

Fermenting In bowl, combine 3 C rolled oats & 1 T ground buckwheat with 1 C sourdough starter, 1/2 C coconut oil & 1/2 C honey. Stir well & press down into bowl. Cover tightly & set in warm spot for 8-24 hours. Meanwhile, place 1 1/2 C sunflower seeds & 1 1/2 C pumpkin seeds in a jar with 4-6 C water. Cover & soak 8-12 hours. Rinse & add fresh water if soaking longer. At 24 hours, they will be on the verge of sprouting. Rinse & drain.

Baking Line 2 baking sheets with parchment paper. Break up oats in bowl with a fork. Add in the drained seeds, 1 Tbs cinnamon, 2 tsp vanilla, 2 tsp sea salt, 1/4 C coconut oil & 1/4 C honey. Mix well & spread in both pans as thin as possible. Bake at 200 for 2 hours. Break up with spatula. Bake another 2 hours. If dry & crisp, it is done. If not, check every 30 minutes. Cool completely before storing in airtight container.

Chocolate Granola Add raw cacao powder to taste. **Tropical Delight Granola** Soak almond sliced. For baking, add chopped dried pineapple or mango & shredded coconut. **Apple Pie Granola** Add toasted almond slices, chopped pecans, chopped dried apples & raisins. **Orange Cranberry** Use only 1/4 C coconut oil & add 1/4 C orange juice to ferment grains. Soak walnuts instead of other seeds. Before baking & while stirring, add orange zest to taste. While granola is cooling, add dried cranberries.

Gluten Free Tips Oats are naturally gluten free, but may contain traces of gluten if not certified. It is possible to make gluten free sourdough starter, but not necessary for most people. During the fermentation process to make sourdough, much gluten is broken down.



B&B FLUFFY FRENCH TOAST To serve 12: Mix in a blender, 1 1/2 C any milk, 4 eggs (or egg replacement), 2 tsp vanilla, 1 C any flour, 2 tsp baking powder, 2 tsp sugar, 1 tsp cinnamon, 1/2 tsp nutmeg, pinch of cloves. Pour into wide bowl. Dip sourdough bread in mix, then on 325 griddle 4 min per side. Sprinkle powdered sugar on top & serve with maple syrup & plum sauce.



PEANUT BUTTER WAFFLES (Gluten Free) In a bowl, whisk 1/2 C milk of any kind & 1/4 C melted butter or coconut oil, 1 T honey & 1/8 tsp raw salt. Ideally, add 2 Tbs homemade yeast, kefir, buttermilk or raw vinegar for fermentation. Mix until smooth & let sit on counter overnight (optional) to make flour more digestible. In the morning, whisk together 1 egg (can use aquafaba or watery banana puree) with 2 tsp baking powder. Add to batter. Let sit 5 minutes before pouring into greased waffle iron.



SOURDOUGH CREPES (8 crepes) In a blender, mix 1 C starter, 2 Tbs softened butter, 1/4 C sugar (or 1/8 C agave), 1/4 tsp salt, 3 eggs, 1/4 tsp vanilla, 1/2 C milk & 1/2 C flour. Pour 1/4 C into a well greased frying pan (medium heat). Tilt the pan to spread thin. When bubbles have stopped forming & it's no longer shiny on top, slide it onto a pan. Top with fresh fruit, canned preserves, yogurt, applesauce, Nutella & strawberries, jam, etc.

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CATE'S FRITATAS Cate was the original owner of Canyons B&B. She made these in extra large muffin pans. Generously spray extra large muffin pans with oil & add a dollop of butter (or coconut oil). Preheat oven to melt butter. Meanwhile, chop veggies like cooked spinach, raw green onions, tomatoes... put a Tbs or so in each tin to cover bottom. Add a large pinch of shredded cheddar cheese & a pinch of feta. Mix eggs (about 1 1/4 per hole), water, salt & pepper (plus a heaping smidgen of mustard per egg) like for scrambled eggs. Pour in the egg mixture to within a 1/2" of the top. Stir gently with a fork. Bake at 400 for 40 min or until puffy and golden on top. Pretty filling. Just serve with toast & fruit. For meat lovers, serve on top of a slice of Canadian Bacon. These are great cooled or to go as well.



TROUT FOR BREAKFAST? If you ever go camping by a river, you will need this recipe, from an Adirondack mountain guide! Gut & rinse the trout, dip in a little milk, then dredge in a mixture of cornmeal (or masa harina), flour, salt & pepper. Fry in bacon grease for 6 min per side. Serve with corn bread



RATATOUILLE Why not have more veggies for breakfast? Full of color & flavor! Use fresh herbs when possible. Sauté some thinly sliced onions with minced garlic for one minute. Add chopped chunks of zucchini, yellow squash, red peppers & eggplant. Add raw salt & pepper, basil & parsley. Add a little cooking wine, then cover until softened. Garnish with fresh basil.
For meat lovers Add cooked sausage (cook first, with onions & garlic, then add veggies)