



Brunch At Home With Friends

(NAPSA)—Brunch, that delicious combination of breakfast and lunch, has long been a favorite weekend pastime. Instead of going out, try switching it up by inviting some friends and making it at home.

Part of the beauty of brunch is its informal nature. It can be enjoyed at the kitchen table, in the dining room, out in the garden or by the fire. Whether you are serving it family style or as a buffet, put the food out all at once; there's no need to make it a three-course affair.

Here are a few quick tips for hosting the perfect brunch:

The Menu

Select the menu a few days in advance, get the shopping done early, and prepare as much of the meal as possible the day before so you can spend more time with your guests.

- What's brunch without a freshly brewed pot of coffee? Start brewing one shortly before guests arrive and greet them with a piping-hot cup.

- Juice is essential. Why serve just one type when you can offer a few? Homemade or store bought, it doesn't really matter. Pour them into pretty glass pitchers and put them on the table. Or try concocting your own colorful blends such as pink grapefruit-orange, cranberry-apple and tomato-carrot.

- Heat up an array of baked goods like croissants, scones, biscuits, muffins and popovers and heap them into a beautiful basket lined with a linen napkin to keep them warm. Serve with butter, cream cheese, jam, marmalade and honey.

- Brunch isn't brunch without eggs, but who wants to spend time in the kitchen as a short-order cook? Instead, go with a make-ahead egg dish like a tortilla, strata or frittata.

- Eggs go so well with bacon, sausage and ham—or all three. Skip the splatter and mess that come with frying it on the stove and cook it in the oven using a broiler pan or on a simple rack placed over a sheet pan.

- Fruit is always a great accompaniment. Serve a giant bowl of fresh blackberries, blueberries,



A delicious and nutritious Spanish Tortilla is a delightful way to share brunch at home with friends.

strawberries and raspberries, or a platter of different cut melons like honeydew, cantaloupe and watermelon—it looks beautiful and tastes delicious, and what could be easier?

The Table

A beautiful table or buffet makes everything taste even better and you can set it up the night before.

- Fresh flowers are always lovely. No need for elaborate bouquets. Simply select one type of flower, cut the stems short and place in juice glasses for a low arrangement. If you are serving a buffet, be sure to put some flowers on the buffet table, too.

- Choose neutral tones for place mats, tablecloths and napkins—let the colors of the flowers, food and juice pop on your table.

- Use your everyday china, flatware and glassware—no need to break out the fancy stuff.

The Finishing Touches

Ambience is important. There's something about daytime entertaining that allows for a casual elegance, so go with it.

- Good music in the background helps set the mood. Stick with one genre and keep the volume low so it doesn't interfere with conversation.

- Open the shades or curtains and let the daylight pour in.

Savory and delicious, this Spanish Tortilla recipe will wow your guests.

Easy Spanish Tortilla

*10 minutes prep; 15 minutes cook
4-6 servings*

Ingredients

6 large eggs

½ teaspoon smoked paprika (optional)

1 (5-oz.) bag high-end potato chips (such as Kettle), slightly crushed

1 large tomato, seeded and finely chopped
½ cup Lindsay® Naturals Green Ripe Olives or Lindsay® Pimiento Stuffed Spanish Manzanilla Olives, drained and quartered

Or use Lindsay® Pimientos and Lindsay® Pitted Spanish Manzanilla Olives, drained

1 tablespoon vegetable oil
1 medium onion, very thinly sliced

Directions

Preheat oven to 475° F.

1. In a large bowl, beat the eggs until whites and yolks are well blended. Add the paprika (if using) and mix until combined. Add the chips, tomatoes and olives. Let the mixture rest for 10 minutes, stirring occasionally, until the chips have softened.

2. Pour the oil into a 10- to 12-inch nonstick skillet over medium heat. Add the onions and cook, stirring frequently, until softened and just beginning to turn golden, about 5 minutes.

3. Using tongs or a slotted spoon, remove the softened onions from the skillet, leaving the oil in the pan; add the onions to the bowl, stirring to combine.

4. Add the chip mixture to the pan and let it cook slowly until the edges are cooked just enough to be pulled away from the side of the pan, about 4 to 6 minutes. Place the skillet in the oven and cook until the eggs are set and lightly browned, about 3 to 4 minutes. (The tortilla should be slightly jiggly in the center; don't overcook or it will be rubbery.)

5. Remove the tortilla from the oven and cover the pan handle with a towel. Run a heat-proof plastic spatula around the edge to loosen up the tortilla. Let it rest for a few minutes before inverting onto a cutting board or serving platter. The dish can be made several hours in advance and served at room temperature.

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