



Brunch with Bridget  
with Chef Bridget Charters

*Buttermilk Biscuits*  
*Sausage Gravy*  
*Eggs Benedict*  
*Bulletproof Hollandaise*  
*Roasted Breakfast Potatoes*

Ingredient List:

- 1 lb breakfast sausage
- 1 small onion
- 1 pint heavy cream
- 1 lb All-purpose flour
- 1 lb Cake flour
- Salt and pepper
- ¼ cup sugar
- Baking powder
- Small jar dried thyme
- 2 cups chicken stock
- 3-4 ounces spinach
- 7 eggs
- 2 pounds butter
- 2 lemons
- 2 lb small red potatoes
- Small jar dried oregano
- 1 head garlic
- 1 shallot
- White wine vinegar
- Black peppercorn
- Small jar cayenne pepper
- 2 cups buttermilk

Equipment:

- Small stock pot
- Large sauté pan
- Pastry brush
- Rolling pin
- Wooden spoon
- ½ sheet pan
- Sturdy whisk
- Colander
- Chef's knife
- Cutting board
- Food processor
- Biscuit cutter (optional)
- Slotted spoon
- Mesh strainer
- Ladle
- Scale
- Mixing bowls
- Measuring spoons and cups