

## Summer Brunch Menu - Grocery List

### Lemon-Lime Sangria

- 2 each lemons and limes
- 1/3 cup (75 mL) granulated sugar
- Pinch salt
- 1 oz (30 mL) each limoncello and vodka (or 2 oz/60 mL vodka)
- 1 bottle (750 mL) Cava or other sparkling dry white wine
- 2 cups (500 mL) ice cubes

### Eggs Benedict with Asparagus

- 1 bunch asparagus, trimmed
- 8 slices smoked salmon (optional)
- 8 slices whole-grain bread, toasted
- Hollandaise Sauce:
  - 2/3 cup (150 mL) unsalted butter
  - 3 egg yolks
  - 4 tsp (20 mL) cold water
  - 2 tsp (10 mL) lemon juice
  - Pinch each salt and white pepper
- Poached Eggs:
  - 8 eggs
  - 1 tbsp (15 mL) white vinegar

### Frisée Salad

- 6 cups (1.5 L) frisee lettuce, torn
- 4 cups (1 L) Boston lettuce, torn
- 2 cups (500 mL) watercress
- 3 ribs celery, thinly sliced
- 4 radishes, thinly sliced
- Lemon Chive Dressing:
  - 1/4 cup (50 mL) extra-virgin olive oil
  - 1 tsp (5 mL) grated lemon rind
  - 2 tbsp (25 mL) lemon juice
  - 1 tbsp (15 mL) white wine vinegar
  - 1/2 tsp (2 mL) Dijon mustard
  - Pinch each salt, pepper and granulated sugar
  - 1 tbsp (15 mL) chopped fresh chives

## **Blueberry Citrus Sponge Cake**

2 cups (500 mL) sifted cake-and-pastry flour

2/3 cup (150 mL) granulated sugar

2 tsp (10 mL) baking powder

1/4 tsp (1 mL) salt

1/2 cup (125 mL) vegetable oil

1 tbsp (15 mL) grated orange rind

1/3 cup (75 mL) orange juice

2 tsp (10 mL) grated lemon rind

2 tbsp (25 mL) lemon juice

2 tsp (10 mL) vanilla

8 egg whites

3 tbsp (45 mL) icing sugar

2 cups (500 mL) blueberries

Glaze:

1/4 cup (50 mL) granulated sugar

1/4 cup (50 mL) orange juice