

Gluten-Free Recipes for a Better Brunch

Brunch turns an ordinary morning into a celebration of food, friends and fun. But the sweet breads, muffins and waffles often served can be problematic for anyone with gluten sensitivity. Fortunately, there are many gluten-free options that can bring plenty of flavor to your table. Here are two easy to prepare, gluten-free recipes from Boar's Head that you and your guests will love.

This recipe for an Asiago Cheese, Bacon and Egg Tart mixes the rich, smoky flavor of Boar's Head Fully Cooked Bacon with fresh mushrooms and chives to create a crust less tart with European flair.

If you're looking for something sweet and savory, try Chicken and Sweet Potato Egg Nests. This recipe combines tender chicken and creamy mustard into sweet potato cups for a bite-sized treat that will have guests coming back for more.

Here are some additional ideas to round out your gluten-free brunch:

-Gluten-free bread served with a selection of fresh sliced premium deli meats. Serve them open-face, giving your brunch the look and feel of a European spread.

-Fresh fruit is always a hit. Make a beautiful platter of strawberries, kiwi, mango, blueberries and pineapple. Serve alongside honey or agave nectar to put a bit of splash on your brunch table.

-Roast a variety of vegetables, stuff your favorite mushrooms, or create a hearty salad topped with strips of premium deli meats and chunks of flavorful cheeses.

For more recipes to help you incorporate safe products into your gluten-free, healthy lifestyle, visit www.boarshead.com.



Asiago Cheese, Bacon and Egg Tart

- 6 large eggs
- 1 1/2 cups heavy cream
- 1/4 teaspoon salt
- 1/4 teaspoon fresh ground pepper
- 7 slices Boar's Head Fully Cooked Naturally Smoked Bacon
- 2 tablespoons butter
- 8 ounces button mushrooms, thinly sliced
- 1/4 cup chopped chives
- 1 1/2 cups Boar's Head Provolone Cheese, shredded
- 1/4 cup Boar's Head Asiago Cheese, shredded

Preheat oven to 375°F. In food processor, combine eggs, cream, salt and pepper.

Lightly spray a 10-inch pie plate with non-stick cooking oil spray. Heat bacon as directed on the package; crumble into egg mixture.

In small skillet, heat butter over medium heat and sauté mushrooms until tender; add to egg mixture. Mix in chives and provolone cheese.

Pour mixture into pie plate and sprinkle asiago cheese on top. Bake for 35 to 45 minutes or until tart is set and top is golden brown.

Chicken and Sweet Potato Egg Nests

- 2 tablespoons olive oil
- 1/2 cup yellow onion, sliced
- 1 pound sweet potatoes, shredded
- 1 tablespoon Boar's Head Delicatessen Style Mustard
- 4 large eggs, lightly beaten
- 1 cup Boar's Head EverRoast Oven Roasted Chicken Breast, finely diced
- 1 teaspoon thyme, minced

Preheat oven to 350°F. In large nonstick skillet, heat oil over medium heat and cook onion until soft and golden.

Mix shredded sweet potatoes with sautéed onions and mustard. Mold mixture into separate cups in a muffin tin.

Bake for 30 to 35 minutes or until crisp; cool in the pan. (This can be done a day ahead of time. Cover the cooled cups and wrap in plastic; refrigerate.)

Scramble eggs with chicken, and when cooked, evenly divide among the sweet potato cups. Top with thyme and serve.

