



The 1828 Trail Inn

Orange French Toast

Ingredients

6 eggs	¼ tsp salt
1 c orange juice	Peel of 1 orange, finely grated
1/3 c milk	12 slices day-old French bread (3/4 inch thick)
¼ tsp vanilla extract	

French Toast Directions

1. Beat eggs in large bowl. Add orange juice, milk, vanilla, salt and orange peel. Mix well.
2. Dip bread in egg mixture, turning to coat all sides. Place on a baking sheet in a single layer.
3. Pour any remaining egg mixture over the top, turning pieces over a couple of times. Cover with plastic wrap and put in refrigerator **overnight**.
4. Fry pieces on oiled griddle or skillet until golden brown. Serve with orange syrup or maple syrup.
5. Combine syrup ingredients in a medium saucepan; cook and stir until hot. Serve over French toast.

Syrup Ingredients

1 c sugar	2 1/2 c orange juice
3 Tbs cornstarch	grated orange rind (small orange)

Syrup Directions

Whisk together sugar and cornstarch. Slowly add cold juice and rind. Bring to a boil, stirring constantly with a whisk. Turn to simmer and cook two minutes more. Mixture will thicken some. Remove from heat. Can be made ahead and reheated.