



# 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.