



Toasting the Toaster
Toast Recipes to Celebrate National Bread Month
Developed by Jesse Ziff Cool
From “Toast – 60 Ways to Butter Your Bread & Then Some”

Jonah’s Beans and Toast

Serves 4

2 cans (each 16 ounces) baked beans with juices, or 4 cups cooked beans, cooking liquid reserved
2 tablespoons grated yellow onion
2 tablespoons chopped fresh thyme
½ cup ketchup
3 tablespoons unsalted butter
4 eggs
8 bread slices
Hot sauce for serving (optional)

In a medium saucepan over medium heat, combine the beans and their juices, onion, thyme, and ¼ cup of the ketchup and simmer for about 5 minutes. Meanwhile, in a medium skilled, melt 1 tablespoon of the butter. Crack the eggs into the pan, cover, and cook for about 4 minutes for medium-cooked yolks. Toast the bread and spread the remaining 2 tablespoons butter on the slices. Place 2 slices, buttered-side up and overlapping slightly, on each of the 4 plates. Using a spatula, transfer 1 egg onto each of the 2 slices of toast. Spoon the beans over the eggs and toast. Top with the remaining ¼ cup ketchup, dividing evenly. Pass hot sauce at the table, if using.

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Toast with Scrambled Eggs, Jam and Cheddar Cheese

Serves 4

8 eggs
4 tablespoons milk
2 green onions (both white and green parts), chopped
Salt and freshly ground pepper
4 tablespoons unsalted butter
6 ounces cheddar cheese, grated
4 bread slices
4 tablespoons grape or blackberry jam, or as needed
2 tablespoons chopped fresh flat-leaf parsley

In a medium bowl, whisk together the eggs, milk, and green onions. Season with salt and pepper to taste. In a medium sauté pan over medium heat, melt 2 tablespoons of the butter. Add the egg mixture. Using a large spoon or rubber spatula, push the eggs from the outside of the pan, where they cook the fastest, toward the center, turning occasionally, until they are cooked halfway. Sprinkle the cheese over the eggs. Cover and reduce the heat to low. Let the cheese melt and the eggs cook for about 3 minutes, or until done to your liking. Meanwhile, toast the bread. Spread the remaining 2 tablespoons butter and the jam on the slices. Place 1 slice on each of 4 plates. Spoon the scrambled eggs on top of the toast and sprinkle with the parsley.

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Toast with Green Eggs and Ham

Serves 4

1 bunch spinach (about 1 pound), stemmed and washed
1 clove garlic
1 cup chopped fresh basil
2 tablespoons olive oil
8 eggs, beaten
Salt and freshly ground pepper
2 tablespoons unsalted butter
8 ounces ham, thinly sliced
4 ounces cheddar cheese, grated
6 bread slices
2 green onions (both white and green parts), chopped

Place spinach in a steamer basket above simmering water. Cover and steam for 2 minutes. Remove and drain off excess water. When the spinach is cool enough to handle, using your hands, squeeze out most of the liquid. Put the spinach, garlic, basil, and olive oil in a food processor or blender and puree. Add a small amount of water if needed. Transfer the spinach mixture to a medium bowl and add the eggs. Season with salt and pepper to taste. In a medium sauté pan over medium heat, melt the butter. Add the ham and cook, stirring occasionally, for 2 minutes. Add the egg-spinach mixture. Using a large spoon or rubber spatula, push the eggs from the outside of the pan, where they cook the fastest, toward the center, turning occasionally, until they are cooked, about 4 minutes, or until done to your liking. Turn off the heat. Sprinkle the cheese over the eggs and cover the pan. Meanwhile, toast the bread. Cut the slices in half and arrange 3 halves on each of 4 plates. Spoon one-fourth of the green eggs and ham onto each plate. Sprinkle with the green onions.

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Toast with Lox and Caper-Dill Cream Cheese

Serves 4 to 6

8 ounces cream cheese at room temperature, or whipped soft cream cheese
2 tablespoons chopped fresh dill
1 green onion (both white and green parts), very thinly sliced
1 tablespoon capers
1 teaspoon lemon zest
1/3 pound lox, thinly sliced
1 large tomato, seeded and coarsely chopped
½ small red onion, finely chopped
½ cucumber, peeled, seeded, and coarsely chopped
8 bread slices (each ¼ to ½ inch thick)

In a medium bowl, combine the cream cheese, dill, green onion, capers, and lemon zest. On a large platter, arrange the lox along with mounds of the tomato, red onion, and cucumber. Toast the bread and break into large pieces. Spread the pieces with the caper-dill cream cheese. Top each with some of the lox. Then rustically pile the tomato, red onion, and cucumber on top.

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Winter Breakfast Sandwich with Maple Syrup, Toasted Walnuts, and Cream Cheese

Serves 4 to 6

2/3 cup (about 3 ounces) coarsely chopped walnuts
8 ounces cream cheese at room temperature
3 tablespoons real maple syrup, plus more for garnishing
¼ teaspoon ground cinnamon
Pinch of freshly grated nutmeg
½ teaspoon vanilla extract
8 bread slices

Preheat the toaster oven to 350 degrees F. Put the walnuts on a baking tray and toast for 5 minutes. Let cool to room temperature. In a medium bowl, combine the cream cheese, the 3 tablespoons maple syrup, the cinnamon, nutmeg, and vanilla and stir to blend. Toast the bread. Spread one-fourth of the cream cheese mixture on each of 4 slices and sprinkle with the walnuts. Drizzle with a little maple syrup. Top each with a slice of plain toast. Cut each into 2, 4, or even 6 pieces (for tiny bite-sized tea sandwiches).

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