



Host Suzanne Nance loves to explore Portland's foodie culture, and what better way than to go straight to the chefs of some of our most beloved restaurants!

Together, Suzanne and the culinary artists of the City of Roses will explore music through the idea of comfort food, provide recipes, and chat about the joy of cooking, all paired with lush, beautifully crafted music.

On this week's episode, chef Mark Greco shares his recipe for French Toast. This recipe is great on its own or can be used as a base that can be flavored with anything from pumpkin spice mix to Grand Marnier. It's the perfect breakfast to make your sweetheart – or yourself! – on Valentine's Day.

**French Toast by Mark Greco**

*We like our French Toast thick cut! This recipe will yield 6 to 8 / 1 inch slices of your favorite bread. And although any number of hot coffee drinks would pair nicely with our French Toast, we like it with a grapefruit mimosa! The acidity and tartness of the grapefruit juice balances out the sweetness of the French Toast.*

**Ingredients:**

- 6 large eggs
- ¾ cup granulated sugar
- ¼ cup brown sugar
- ½ TBSP ground cinnamon
- 1/8 TSP ground nutmeg
- 1 pinch salt
- ½ TBSP imitation vanilla
- 32 fluid ounces heavy whipping cream



**Mixing instructions:**

In a mixing bowl, combine all dry ingredients and mix to combine thoroughly, rubbing out any lumps. Add eggs and vanilla and whisk to combine. Add heavy cream; whisk well.



**Cooking instructions:**

Preheat electric or stovetop griddle to med-high heat (about 375 degrees). Lightly grease or butter griddle immediately prior to cooking. Cook a minimum of 5 minutes on each side or until desired end product is achieved.

## About Chef Mark Greco:



I began my career in the restaurant business at the age of 18 in Chicago. Over the years, I've worked in every facet of the industry with the majority of the years managing restaurants / kitchens. The core of my chef training came from my 10 years working for "Lettuce Entertain You" corporation in their flagship northern Italian restaurant "Avanzare." My years in the kitchen at Avanzare was to me what culinary school was to other future chefs. In addition to training and working in all stations of a classic French kitchen, I had the opportunity to work with many world class chefs. I worked for over 20 years in Chicago in many well-known fine dining establishments before moving to moving to Portland in 1997. In 2004, I had the opportunity to open Gravy on N Mississippi Ave. My desire was to create a neighborhood diner - welcoming to all - and to serve up my version of whatever I felt like, as long as it was comfort food.

Over the years at Gravy, there have been many comforting dishes served up for the enjoyment of our loyal customers but none quite as popular as our French Toast. Although a simple dish, when done right there is nothing more satisfying than our sweet and savory French Toast made with locally baked challah bread. The fun thing about French Toast is that with only subtle additions to the recipe you can alter the flavor profile.

And now, Mark's French Toast is available in the frozen food aisle at some grocery stores and is also carried by Alpenrose Dairy's home delivery service!



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