BANANAS INSPIRE ONE-OF-A-KIND BRUNCHES

For the hostess expecting weekend guests, brunch is the easiest way to entertain with a flair. A party breakfast that's "postponed" until lunch, brunch can be served anytime between eleven and one o'clock.

A Saturday morning brunch is a festive way to welcome arriving guests; Sunday morning brunch is a pleasant way to send departing ones off.

Fresh fruit is a brunch-time staple. The exotic, mellow sweetness of bananas adds a tasty touch to any brunch menu. And nutritious bananas are high in vitamins and carbohydrates that will get your morning guests off to a good start. They're especially good for

celebrating. Long distance plane travelers swear by bananas for jet lag too.

BANANA QUICHE PROVENCAL Pastry for single crust 9-inch pie 4 eggs, divided

1 tablespoon butter or margarine

1/2 cup thinly sliced scallions

3 ripe bananas, cut în 1/4-inch slices I small tomato, peeled and cut in

11/2 cups half and half or light cream

1/4 cup chopped fresh parsley 1 teaspoon dried basil leaves

1/4 teaspoon salt

1/4 teaspeen hot pepper sauce Line a 9-inch quiche dish or pie plate with

pastry, making sure the shell is 2 inches deep. Prick holes in bottom and sides of shell with fork; line bottom with waxed paper. Spread a generous amount of uncooked rice or beans over waxed paper. This will weigh pastry down until it sets and prevent bubbles and shrinkage. Bake in a 425°F. oven 15 minutes. Remove rice and waxed paper from shell.

Brush pastry with 1 slightly beaten egg white. Return to oven and bake 5 minutes longer. In a small skillet melt butter; saute scallions until tender. Arrange scallions, bananas and tomato in pastry shell. In small saucepan heat half and half; stir in parsley, basil, salt and hot pepper sauce. Remove from heat; beat in 3 eggs and remaining egg yolk, one at a time. Pour into pastry shell.

Bake in a 325°F. oven 50 to 60 minutes, until custard is set and tip of knife, inserted in center comes out clean.

YIELD: 6 servings.

POLYMESIAN BANANA OMELET

4 tablespoons butter or margarine.

1 green pepper, cut in julienne

1/4 cup diagonally sliced scallions 7 can (8 ounces) crushed pineapples,

teaspoon cornstarch

1/4 cup flaked coconut

1 tublespoon dder vineger

1 tomato, cut in wedges

2 bananas, cut into 1/2-inch slices

1/4 cup water

1/4 teaspoon pepper In saucepan melt 2 tablespoons butter; saute green pepper and scallions just until tender. Combine crushed pineapple and cornstarch. Add to saucepan with coconut and vinegar. Heat to boiling, stirring occasionally ntil mixture thickens slightly. Stir in tomato wedges and bananas; cook until heated through. Melt 1 tablespoon butter in large skillet or 10-inch omelet pan; heat until

In medium bowl beat eggs with water, salt and pepper. Pour half the egg mixture into hot skillet, let set around edges. With pancake turner gently lift edges as eggs set, tilting skillet to allow uncooked portion to run underneath. Shake skillet occasionally to keep omelet moving freely.

Spoon half the tomato-banana filling over half the omelet, fold over and turn out of pan onto heated serving dish. Repeat with remaining egg mixture and tomato-banana filling.

(Continued on page 15)



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