

Savory French Toast



1 small day-old baguette
½ cup milk
2 eggs
¼ tsp. salt
1/8 tsp. ground black pepper
2 generous tsp. Herbes de Provence
1 tblsp. butter

Slice the baguette on the diagonal into four thick slices. In a shallow bowl or pan, combine the milk, eggs, salt, pepper and herbes. Add the bread slices. Soak for about 5 minutes per side, depending on how stale the bread is. If your bread is fresher and softer, you will need to soak for less time.

While the bread is soaking on the second side, melt the butter in a frying pan until foaming but not browned. Place the soaked bread in the frying pan and cook without moving it until the first side is golden brown. Turn slices over and cook the second until until golden brown.

Serving suggestion: Serve a spoonful of tomato jam on the side along with a simple green salad with a vinaigrette dressing. Serves 2.

Enjoy!

--Never Enough Thyme

<http://www.lanascooking.com>

Recipe credit: Laura Calder (The Cooking Channel)

<http://www.cookingchanneltv.com/recipes/savoury-french-toast-recipe/index.html>