

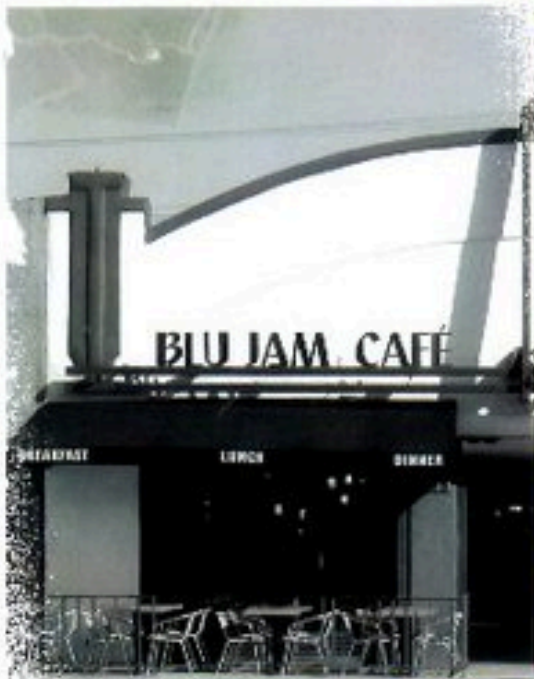
WILLIAMS-SONOMA

# BREAKFAST *comforts*

With enticing recipes  
for the morning  
including favorite dishes  
from restaurants  
around the country



Rick Rodgers



#### BLU JAM CAFE LOS ANGELES, CA

Blu Jam gets its unusual name from the location's former life as an underground blues and jazz club. Still every bit as hip as its namesake, Blu Jam today is tucked among the trendy boutiques of Melrose Avenue, and has a quintessentially laidback L.A. attitude. The pedestrian who tires of shopping and celebrity spotting is easily tempted to relax in the outdoor patio, order up a latte with whimsically designed foam, and enjoy some creative California brunch fare. Slimmed-down dishes include a Tex-Mex tofu burrito and a "muscle beach" egg whites scramble, but the decadent eater has ample options, too. Caramel French toast made of brioche gets rave reviews, and many find guilty pleasure in chef and owner Kamil Majer's infamous macaroni and cheese scramble. But perhaps the best representative of Blu Jam comes as one of the many Latin specialties, such as a cheesy, eggy quesadilla packed with chicken and fresh veggies. Serve with a side of spicy black beans (page 184) for an extra hearty breakfast.



# BREAKFAST QUESADILLAS

## WITH CHICKEN, SPINACH, AND AVOCADO

*makes 2-4 servings*

**1** skinless, boneless chicken breast half, about 5 oz (155 g)

**Kosher salt and freshly ground pepper**

**4** large eggs

**1** tablespoon olive oil

**1** cup (2 oz/60 g) coarsely chopped baby spinach

**½** cup (3 oz/90 g) seeded and chopped tomatoes

**2** large flour tortillas, each about 10 inches (25 cm) in diameter

**½** cup (2½ oz/75 g) shredded sharp Cheddar cheese

**¼** cup (2 oz/60 g) sour cream

**1** avocado, pitted, peeled, and sliced

**¼** cup (2 fl oz/60 ml) Pico de Gallo (page 213)

**1** Preheat the broiler. Lightly pound the chicken breast half with a flat meat pounder until ½ inch (12 mm) thick. Season with ¼ teaspoon salt and ½ teaspoon pepper. Lightly oil a broiler pan. Broil the chicken breast, turning at the halfway point, until lightly browned and firm when pressed in the center, about 10 minutes. Transfer to a chopping board and let cool for 5 minutes. Cut into ½-inch (12-mm) dice. Place in a bowl and set aside.

**2** Preheat the oven to 200°F (95°C). In a bowl, whisk together the eggs, ¼ teaspoon salt, and ¼ teaspoon pepper. In a frying pan, preferably nonstick, heat the oil over medium heat. Add the egg mixture to the pan and cook until the edges begin to set, about 20 seconds. Stir with a heatproof spatula, scraping up the eggs on the bottom and sides of the pan and folding them toward the center. Add the chicken, spinach, and tomatoes, and continue cooking, stirring frequently, until the eggs are barely cooked into moist curds, about 1 minute. Remove the pan from the heat and set aside.

**3** Heat another frying pan over medium heat. Have ready a rimmed baking sheet. Place 1 tortilla in the pan and heat until warmed, about 1 minute. Flip the tortilla and sprinkle the bottom half with ½ cup (1¼ oz/40 g) of the cheese. Top the cheese with half of the egg mixture. Fold the tortilla in half in the frying pan to cover the cheese and egg mixture. Continue cooking until the underside begins to brown, about 1 minute. Flip and cook the other side until it begins to brown, about 1 minute more. Transfer to the baking sheet and keep warm in the oven. Repeat to make the second quesadilla.

**4** Cut each quesadilla into wedges and divide between individual plates. Top each serving with a dollop of sour cream, some avocado slices, and a spoonful of pico de gallo. Serve at once.



## OUR FAVORITE BREAKFAST RESTAURANTS

*around the country*

- 1 DAILY CAFE PORTLAND, OR  
WHOLE WHEAT PANCAKES WITH  
STRAWBERRY-RHUBARB  
COMPOTE ★ 21
- 2 HIGHLAND BAKERY ATLANTA, GA  
SWEET POTATO PANCAKES  
WITH PECANS AND BROWN-SUGAR  
SAUCE ★ 31
- 3 SARABETH'S NEW YORK, NY  
SWEET CHEESE-STUFFED BLINTZES  
WITH HONEYED BLUEBERRIES ★ 41
- 4 KERBEY LANE CAFE AUSTIN, TX  
TEXAS-STYLE MIGAS WITH  
RANCHERO SAUCE ★ 52
- 5 BLU JAM CAFE LOS ANGELES, CA  
BREAKFAST QUESADILLAS  
WITH CHICKEN, SPINACH,  
AND AVOCADO ★ 62
- 6 JACK'S FIREHOUSE  
PHILADELPHIA, PA  
PHILLY CHEESESTEAK OMELET WITH  
ONIONS AND BELL PEPPERS ★ 77
- 7 PORTAGE BAY CAFE SEATTLE, WA  
CRAB CAKE EGGS BENEDICT  
WITH SAUTEED SPINACH ★ 87
- 8 MICHAEL'S GENUINE FOOD  
AND DRINK MIAMI, FL  
WHITE CHOCOLATE SCONES  
WITH MEYER LEMON CURD ★ 105
- 9 HELL'S KITCHEN MINNEAPOLIS, MN  
STICKY-SWEET PECAN CARAMEL  
ROLLS ★ 86
- 10 HOTCHOCOLATE CHICAGO, IL  
MONKEY BREAD WITH STRAWBERRY  
CARAMEL SAUCE ★ 129
- 11 UNIVERSAL CAFE  
SAN FRANCISCO, CA  
BREAKFAST FLATBREAD WITH  
PROSCIUTTO AND TOMATO ★ 146
- 12 SWEET 16TH - A BAKERY  
NASHVILLE, TN  
'GRITTATA' BREAKFAST  
CASSEROLE ★ 155
- 13 SNOOZE, AN A.M. EATERY  
DENVER, CO  
CORNEBEEF HASH WITH  
CARAMELIZED ONIONS AND  
CHILES ★ 163
- 14 THE RUBY SLIPPER CAFE  
NEW ORLEANS, LA  
NEW ORLEANS-STYLE BBQ SHRIMP  
AND GRITS ★ 170
- 15 CAFE PASQUAL'S SANTA FE, NM  
PAPAS FRITAS WITH SANTA FE-  
STYLE CHILE SAUCE ★ 180
- 16 HOMINY GRILL CHARLESTON, SC  
HIGH-RISE BISCUITS WITH  
SAUSAGE GRAVY ★ 192