



Camellia Inn B&B 8 Favorite Recipes

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Camellia Inn Sausage Pie

"This is Del Lewand's Scottish son-in-law's favorite recipe. He likes it best for breakfast, lunch and dinner. It is an honor to have his approval of this dish, as everyone knows that the pie is a tasty little icon of the Scots' gastronomy fare." –Innkeeper, Camellia Inn

Ingredients

Servings: Makes 8 Servings

1 package skinless sausage links
3 cups frozen potatoes O'Brien
1/4 cup chopped green onions
2 tablespoons milk
6 ounces cream cheese
1/2 cup grated cheese – any kind Salt and pepper, to taste
Butter to spread over potatoes

Batter:

3/4 cup biscuit mix
1/3 cup milk
2 eggs

Directions

Preheat oven to 375 degrees. Grease a deep pie plate; spread in potatoes and cheese. Pour melted butter over potatoes. In a medium bowl, mix together onion, milk, softened cream cheese, salt and pepper. Spread over potatoes. In a skillet, lightly brown the sausages and arrange them, spoke fashion, over the potatoes. In a medium bowl, beat together batter ingredients. Pour batter around the sausages and bake 25-30 minutes, until lightly browned. Cut into 8 wedge shaped pieces.

Camellia Inn Cranberry-Pumpkin Bread Pudding

Ingredients

Servings: Makes 12-14 Servings

1 loaf day-old French bread crusts removed and cut into 1-2 inch cubes
4 cups milk
4 tablespoons vanilla extract
10 eggs
1 teaspoon ground cinnamon
1/2 teaspoon ground cloves
1/2 teaspoon ground nutmeg
1 cup sugar
1 (16 oz) can pumpkin
1 cup frozen or fresh cranberries (can sub raisins for a sweeter taste)

Sauce:

1/2 cup butter - melted
1/2 cup sugar
4 tablespoons real maple syrup

Directions

Preheat oven to 350 degrees. Mix everything together EXCEPT for bread and cranberries. Spread one layer bread cubes on bottom of 9x12 greased casserole dish. Sprinkle 1/2 of the cranberries over the top of the bread cubes. Add another layer of bread cubes and then sprinkle remaining cranberries over the top. Pour custard mixture evenly over bread cubes and cranberries. Make sure all cubes are submerged. Can be covered and refrigerated overnight. Bake for 45 to 60 minutes until golden brown.

*It will be more custard-like if the dish is placed in a pan of water while baking.

In a small bowl whisk together melted butter and sugar until sugar is dissolved, add maple syrup. Cut bread pudding into desired servings. Pour sauce over warm bread pudding, so that it melts into the nooks & crannies.

Camellia Inn Pecan Whiskey Cake

Ingredients

Servings: Makes 12 Servings

1 Cup sweet butter (unsalted)
2 Cups granulated sugar
6 eggs, room temperature, yolks & whites separated
3 1/2 Cups cake flour
4 teaspoons baking powder
2 teaspoons ground nutmeg
1 teaspoon salt
1 Cup bourbon or whiskey
4 Cups pecan halves
3 Cups golden raisins
1/2 Cup flour

Sauce:

1 Cup light brown sugar
1 Cup butter
1/2 Cup whipping cream

Directions

Preheat oven to 325 degrees. Grease and flour well 2 small bundt pans. Cream butter and sugar. Add egg yolks one at a time. Sift cake flour, sugar, baking powder and spices. Add dry ingredients to butter and sugar in 4 batches alternating with whiskey. Combine the 1/2 cup of regular flour with the nuts and raisins. Stir into the cake batter. Beat egg whites until stiff. Fold half of the egg whites into the batter. Gently fold in the remaining half. Spoon batter into prepared bundt pans. Bake for about 1 hour. Cool in pan 10 minutes, then turn out.

Sauce: Combine ingredients in heavy saucepan over low heat on stove top. Cook until sugar is dissolved. Remove from heat and whisk for 1 minute.

*Serve cake in small slices with sauce and additional whipped cream if desired.

Camellia Inn Breakfast Custard

Ingredients

Servings: Makes 12-14 Servings

1 1/2 loaves cinnamon raisin bread (crusts removed)
7 eggs and 3 egg yolks
1 cube butter melted
3/4 cup sugar
1 tsp. Vanilla
1 cup heavy cream
3 cups milk

Directions

Heat oven to 350 degrees. Layer bread and melted butter in a 9 x 13 casserole dish. Combine remaining ingredients and pour evenly over bread. Bake 45-55 minutes in hot water bath. Let stand for 20 minutes before serving. Dust with powdered sugar. Serve with warm berry sauce. Can be assembled the night before.

Camellia Inn Vegetable Frittata

Ingredients

Servings: Makes 8-10 Servings

1 Cup Sliced Mushrooms
2 Medium Sliced Zucchini
2 Medium Sliced Tomatoes
1 Cup Shredded Parmesan Cheese
7 Large Eggs, Beaten
1/2 Cup Mayonnaise
2 T Chopped Fresh Basil
Salt and Pepper, To Taste

Directions

Preheat oven to 375 degrees. In a lightly greased baking dish, layer sliced zucchini, mushrooms and ½ of the parmesan cheese. Top with sliced tomatoes and the remaining cheese. In a large bowl combine beaten eggs, mayonnaise, salt and pepper. Pour evenly over the cheese and top with basil. Bake for 35 minutes or until a knife inserted in the center comes out clean.

Camellia Inn

Huevos Mexicanos

Ingredients

Servings: Makes 18 Servings

12 corn tortillas cut into quarters
24 scrambled eggs – cooked
2 cups salsa
2 cups sour cream
2 cups grated cheese

Directions

Preheat oven to 300 degrees. Fry the tortilla pieces in butter until crisp and layer in greased casserole, top with 1/2 the scrambled eggs, 1/2 of the salsa, 1/2 of the sour cream and 1/2 of the cheese. Repeat the layers and bake for 50 minutes.

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Baked Brie & Tomato Strata

Ingredients

Servings: Makes 8 Servings

2 small zucchini, cut crosswise into 1/4-inch slices
6 1/2-inch thick slices crusty sourdough bread
8 ounces Brie cheese, cut into 1/2-inch cubes
4 Roma or Heirloom tomatoes, cut lengthwise into
1/4-inch slices
3 eggs
2/3 cup evaporated skim milk
1/3 cup finely chopped onion
3 tablespoons snipped fresh dill
1/2 teaspoon salt
1/8 teaspoon pepper
6 to 8 cherry tomatoes

Directions

Cook zucchini, covered, in a small amount of boiling lightly salted water for 2 to 3 minutes or until just tender. Drain and set aside. Meanwhile, spray a 9X13 glass baking dish with nonstick cooking spray. Arrange bread slices in the prepared baking dish, cutting as necessary to fit. Sprinkle half of the Brie evenly on top. Arrange zucchini and tomatoes on top of bread. Sprinkle with remaining cheese. In a bowl combine eggs, evaporated skim milk, onion, dill, salt, and pepper. Pour evenly over vegetables and cheese. Lightly press vegetables down with back of spoon to be sure everything is saturated with egg mixture. Cover with plastic wrap; chill for 4 to 24 hours. Preheat oven to 325 degrees. Remove plastic wrap from strata; cover with foil. Bake 30 minutes. Uncover and bake 25 to 30 minutes more or until knife inserted near center comes out clean. Let stand 10 minutes before serving.

Camellia Inn Lemon Bars

Ingredients

Servings: Makes Approx 20 Servings

Crust:

1 cup butter, softened
1/2 cup white sugar
2 cups all-purpose flour
4 eggs

Filling:

1 1/2 cups white sugar
1/4 cup all-purpose flour
2 lemons, juiced, plus rind zest

Directions

Preheat oven to 350 degrees. In a medium bowl, blend together softened butter, 2 cups flour and 1/2 cup sugar. Press into the bottom of an ungreased 9x13 inch pan. Bake for 15 minutes in the preheated oven, or until firm and golden.

In another bowl, whisk together the remaining 1 1/2 cups sugar and 1/4 cup flour. Whisk in the eggs, lemon juice and zest.

Pour over the baked crust. Bake for an additional 20 minutes in the preheated oven. The bars will firm up as they cool.

*Can be made using limes instead of lemons and adding a drop of green food coloring to give a very pale green.

A close-up photograph of a camellia bush. The bush is covered in dark green, glossy leaves. Numerous white flowers are in various stages of bloom, some fully open and others as buds. On the right side, there are also several bright pink flowers. The background is a soft, out-of-focus light grey, suggesting an overcast sky or a distant building.

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Recipes!