

## MOTHER'S DAY BREAKFAST FIT FOR A QUEEN BY BARBARA KYLE

First, let's make it brunch.

Great. Since it's brunch we can start with champagne! After all, it's the drink of royalty.

### **Kir Royale:**

1part Crème de Cassis (blackcurrant liqueur)

5 parts well-chilled champagne

Pour the Crème de Cassis into champagne flutes. Add champagne.

Enjoy shamelessly. You're a queen!

*Blood Between Queens*, for short, is BBQ. But rest assured that no barbecue will be harmed during the making of this brunch dish. I'm a vegetarian. So this is a dish fit for a vegetarian queen.

The two queens in my novel are Elizabeth I of England and her cousin Mary, Queen of Scots. They carried on a nineteen year feud although, amazingly, they never met. But for this dish I'm bringing them together by combining something distinctive about each.

Elizabeth loved sweets. Her favorites were marchpane, which was a kind of marzipan, and comfits, which were dried fruits. It's said she ate so many sweets her teeth eventually turned black. Ladies at her court artificially blackened their teeth to copy her "fashion."

As for Mary Queen of Scots, there's a little story about her that I've always loved. It's about marmalade. The sweet jelly was concocted by a doctor treating her for morning sickness. (Apt for Mother's Day, don't you think?) Wanting to tempt his royal mistress's appetite he mixed crushed sugar with oranges, while her anxious French maids whispered, "Marie est malade." From that event was born the word marmalade.

Too bad it's not true. (The word came from the Portuguese *marmelo* for quince, from which marmalade was originally made, and first appeared in English in 1524, eighteen years before Mary was born. By the 18th century the Seville orange, a bitter variety, had replaced the quince in marmalade popularity.) But it's a charming story.

Here's a delicious brunch dish that's sweet, uses marmalade, and is fit for any queen.

### Orange Crepes Flambé:

Thin crepes are rolled, topped with marmalade syrup, then flamed with Grand Marnier orange liqueur. It's impressive when served flaming, yet is easy to make.

#### Ingredients:

1-1/2 cups plus 2 tablespoons sifted all-purpose flour

1/4 teaspoon salt

3 eggs, lightly beaten

2 cups milk

2 tablespoons melted butter

2 tablespoons granulated white sugar

1 teaspoon pure vanilla extract

1/2 cup orange marmalade

1/2 cup water

2 teaspoons white granulated sugar  
1 medium navel or seedless orange, cut into thin slices  
1/2 cup Grand Marnier or other orange liqueur

Preparation:

Whisk flour and salt together in a large bowl. Make a well in the center, add the eggs, and beat to combine. Add the milk slowly, 1/2 cup at a time, until well-combined. Stir in butter, 2 tablespoons sugar, and vanilla. The batter will be thin. Set aside and let rest for 30 minutes. Place a nonstick pan over medium heat. Ladle in batter, 1/4 cup at a time, and swirl into a thin pancake. Cook for 1 to 2 minutes, then flip and repeat on the other side. As each crepe is cooked, roll into a tube shape and place on a heat-proof serving dish.

When crepes are done, combine marmalade, water, and 2 teaspoons of sugar in a small saucepan over low heat. Simmer until reduced to a thin syrup and drizzle over the crepes. Garnish with orange slices. In another small saucepan, heat the Grand Marnier until small bubbles form around the edge. (Do not boil or the alcohol will boil out, and it will not flame.) Ignite the liqueur with a long-handled lighter or fireplace match and pour flaming Grand Marnier over the crepes at the table.

**Yield:** 6 servings. (Note: Queens Elizabeth and Mary would have said: "Yield? Never!")

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