

5 Celebrity Chef Brunch Recipes to Try This Weekend



By [Rachel Sparks](#)

Brunch is the perfect way to recover from a late night or the best way to start a late morning. Often starring traditional breakfast proteins such as eggs, bacon, or ham, brunch is a more filling option than breakfast and more savory than a light lunch. Try these recipes this weekend to help you, and anyone else, have a speedy recovery from weekend festivities or as the start (or end) of a weekend [date idea](#).

Try these five celebrity chef

recipes for your Sunday brunch this weekend!

1. [Sarabeth Levine's Goat Cheese & Arugula Frittata](#): There's something about the word "frittata" that scares people, but you shouldn't worry. Frittatas are one of the easiest, low maintenance egg-based meals you can make. Scramble the eggs in a bowl, pour into an already warm pan, toss in goat cheese crumbles, arugula, and seasoning, and bake on low for thirty minutes. It's easy but delicious.

Related Link: [Exclusive Celebrity Interview: 'Food Network' Host Claire Robinson Says, "Food is the Key to Passion"](#)

2. [Suzanne Goin's Breakfast Sandwich](#): This open faced sandwich features brioche, prosciutto, gruyere, and a fried egg. All that means is fancy bread, pork, and cheese served with a fried egg on top. Sound fancy with this fast, high quality breakfast sandwich. Add arugula for a sprig of green and a slice of tomato for an extra juicy, savory bite.

3. [Sam Crannell's Poached Egg Over Roasted Asparagus and Ham](#): This brunch is worthy of a white tablecloth and a mimosa. Slow cook the ham to help it soak up all of its own fat for a tender texture and rich flavor. Blanch (a fancy term for partially cooking in a boiling pot of water) the asparagus and then sauté to help them remain crisp even as they brown. Top with a poached egg. Once you crack open that extra runny yolk, you'll have a plate worth licking.

Related Link: [Dating Advice: Mario Batali Shares His Tips For Cooking at Home on Date Night](#)

4. [Classic Israeli Shakshuka](#): This Israeli classic is as easy to make as the frittata. The traditional recipe is eggs poached in a tomato sauce, served family-style in the cast iron pan. Make it more brunch-like with shreds of ham, sliced

arugula, and goat cheese crumbles. Any variation you make will be delicious!

5. [Alton Brown's Eggs Benedict](#): If you haven't heard of Alton Brown the food genius, you're missing out. Aside from his food science shows, Brown is known for his shows *Cutthroat Kitchen* and *Iron Chef*. His resume is intimidating, so we trust him with this classic. The trick for Eggs Benedict is perfecting the Hollandaise sauce, so be prepared to have a carton of eggs (or two) as you learn. But once it's perfected, this is the celebrity status brunch everyone will love.

What are your all-star brunch dishes? Share your recipes below for more mouth-watering ideas to try!