



Breakfast at Tiffani's

Tiffani Thiessen knows how to start a day off right.

The story seems straight out of a romantic comedy: A Hollywood starlet gets set up by a friend and falls in love with a handsome actor-painter who just happens to share her offbeat hobby: keeping chickens. This is real life for Tiffani Thiessen, famous *Beverly Hills 90210* bad girl and now host of the new Cooking Channel show *Dinner at Tiffani's* (Wednesdays at 10 p.m. ET). She and her husband, Brady Smith, both grew up in cities (she in Long Beach, CA, and he in Houston), yet both raised chickens in their backyards. After they got married, it only made sense to continue the tradition at home in Los Angeles, where they live with their 4-year-old daughter, Harper. "Going out and getting the eggs in the morning never gets old," says Tiffani. Her show is all about dinner parties (she's been throwing them for her friends for years), but considering the backyard coop and all the talk about chickens, we figured she'd have some great ideas for breakfast, too. Here's one of her go-to menus....



FOOD PHOTOS: DAVID MALOSH; FOOD STYLING: ADRIENNE ANDERSON; PROP STYLING: PAIGE HICKS; PORTRAITS: ELIZABETH MESSINA



"My husband is one of those guys who just loves sandwiches—breakfast, lunch or dinner!"

B.E.G. SANDWICHES (BACON-EGG GRIDDLE SANDWICHES)

ACTIVE: 20 min | TOTAL: 20 min | SERVES: 4

- 4 slices applewood-smoked bacon
- 6 large eggs
- 2 tablespoons sour cream or heavy cream
- 8 slices cheddar cheese (about 6 ounces)
- 8 thick slices sourdough bread
- 2 tablespoons unsalted butter

1. Cook the bacon on a griddle (or in a large skillet) over medium heat, turning occasionally, until crisp, 8 to 10 minutes.
2. Meanwhile, whisk the eggs and sour cream in a medium bowl. Remove the bacon from the griddle and drain on paper towels; pour the fat into a small bowl and set aside.
3. Add the egg mixture to the griddle and cook, stirring with a rubber spatula, until just set. Layer 1 slice of cheddar, some scrambled eggs, a piece of bacon and another slice of cheddar on each of 4 slices of bread. Top with the remaining bread.
4. Return the bacon fat to the griddle; add the butter and let melt over medium heat. Place the sandwiches on the griddle, cover and cook until the bread is golden brown and the cheese melts, about 4 minutes per side.



AVOCADO-HERB SALAD WITH GOAT CHEESE

ACTIVE: 20 min | TOTAL: 20 min | SERVES: 4 to 6

- ¼ cup extra-virgin olive oil, plus more for drizzling
- Juice of 1 lemon, plus wedges for serving
- 2 avocados
- 1 cup assorted cherry tomatoes, halved
- 1 Kirby cucumber, quartered lengthwise and cut into ½-inch pieces
- ¼ cup torn fresh parsley
- ¼ cup roughly chopped fresh chives
- Kosher salt and freshly ground pepper
- 1 head Boston lettuce (or other tender greens), torn into pieces
- Flaky sea salt
- ½ cup crumbled goat cheese (about 2 ounces)

1. Whisk the olive oil and lemon juice in a large bowl. Halve and pit the avocados, then cut into ½-inch pieces; add to the bowl and toss. Add the cherry tomatoes, cucumber, parsley, chives and ¼ teaspoon each kosher salt and pepper. Gently toss until well combined.
2. Place the lettuce in a large serving bowl. Drizzle lightly with olive oil and sprinkle with sea salt; toss to coat. Spoon the avocado salad over the lettuce, top with the goat cheese and season with more sea salt. Serve with lemon wedges.



BLOODY CAESARS

ACTIVE: 10 min | TOTAL: 30 min | SERVES: 6

- 6 slices bacon
- 1½ tablespoons pure maple syrup
- Juice of 3 lemons (about ½ cup),
plus 1 wedge for the glasses
- 1 tablespoon celery salt, plus
more to taste
- 8 cups clam-tomato juice
(such as Clamato)
- 1 cup vodka
- ¼ cup prepared horseradish
- 1 tablespoon Worcestershire sauce
- Freshly ground pepper

1. Preheat the oven to 350°. Lay the bacon on a wire rack set over a foil-lined baking sheet; brush the bacon with maple syrup. Bake until crisp, 20 to 25 minutes. Set aside.
2. Run the lemon wedge around the rims of 6 glasses. Put the celery salt on a plate and dip the rims of the glasses in the salt to coat.
3. Combine the clam-tomato juice, lemon juice, vodka, horseradish and Worcestershire sauce in a pitcher and stir well. Season with celery salt and pepper. Fill the prepared glasses with ice, then add the cocktail and the maple bacon.

A Bloody Caesar is a slight variation on the traditional Bloody Mary. It's made with Clamato juice instead of the usual tomato juice.

"I'll take these
over a traditional
Bloody Mary any day!"