



## Breakfast Republic's Most Popular Recipes

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Weekends are for brunching, and here in Orange County, there is no shortage of incredible restaurants serving up your favorite bennies, pancakes, and omelets. When Breakfast Republic opened in Orange County, the breakfast hot spot quickly became a favorite...our weekend go-to for brunch. The restaurant recently opened their second Orange County location in Costa Mesa, offering locals inventive takes on classic American brunch dishes. Be sure to scroll down to learn how executive chef Cesar Garcia creates these mouthwatering dishes.



*Partner*

### Breakfast Republic

When you walk into a Breakfast Republic, you immediately get a sense of the restaurant's celebration of all-things brunch. Their egg-themed décor spans the restaurant to include

their infamous egg-shaped chairs. Vibrant colors and creative lighting evoke hip, contemporary vibes. Their newest location in Costa Mesa spans 2532 square feet with a spacious patio housed in the former South Coast Pizza Parlor.









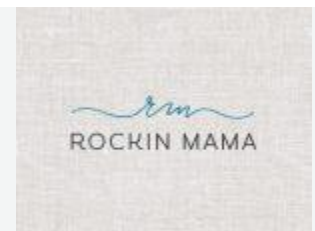
And while the sheer look of the restaurant might draw you in, it is the unique, creative breakfast dishes that will keep you coming back. American classics with a twist is what Breakfast Republic is known for, including Oreo Pancakes, Shrimp & Grits, Jurassic Pork Benedict, and S'mores french Toast. If you happen to adhere to a special diet, Breakfast Republic offers vegan, vegetarian, and gluten-free menu items. Their Harvest Omelet, popular among those who are vegan, features a mung bean egg substitute, asparagus, avocado, spinach, onion, jalapeño, and vegan sausage. Additionally, the restaurant serves up local craft beer, specialty cocktails and mimosas, Bloody Marys, and organic kombucha on draft.



## Breakfast Republic's Most Popular Recipes

To celebrate the opening of Breakfast Republic Costa Mesa, I'm sharing two of the restaurant's most popular recipes, including Jurassic Pork and their S'mores French Toast.

Breakfast Republic's Jurassic Pork bacon is made by dipping thick slices of smoked applewood bacon in a mixture of brown sugar, Spanish paprika, and a pinch of cayenne pepper, then baking those slices in the oven.



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### Breakfast Republic Jurassic Pork Bacon

Servings: 6 people

#### Ingredients

- 18 strips of bacon
- 1 cup brown sugar
- 1 1/2 tbsp Spanish paprika
- 1 pinch cayenne pepper

## Instructions

1. Preheat oven at 350 degrees.
2. In a small bowl, mix together the sugar, paprika and cayenne pepper.
3. Place each bacon strip in the bowl, one at a time, and lightly cover with the sugar mix on all sides.
4. Place bacon strips on a sheet pan lined with parchment paper.
5. Bake in the oven for 10 minutes. Turn the sheet pan around halfway through baking. Do not burn.

French toast at Breakfast Republic starts with the same base including egg yolks, heavy cream, brown sugar, vanilla and spiced rum. Chef Garcia adds graham cracker crumbs to the batter for his signature S'mores French Toast recipe.



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## S'mores French Toast

Servings: 6 people

### Ingredients

- 24 egg yolks
- 1 1/8 cups brown sugar
- 7 1/2 cups heavy cream
- 2 tbsp vanilla extract
- 1/4 cup spiced rum
- 1/2 cup graham cracker crumbs
- 12 slices brioche bread cut into 1-inch thick slices
- 3 cups mini marshmallows
- 6 tbsp chocolate sauce
- powdered sugar

### Instructions

1. In a bowl, whisk egg yolks and sugar until sugar dissolves, then mix in cream, vanilla, rum and graham cracker crumbs.
2. Dip brioche bread slices in the mix making sure to cover both sides.
3. Cook slices over medium heat (without butter or oil) on the griddle or in a pan, flipping once, until both sides are golden and the center feels firm.
4. Serve one slice on top of the other on your desired plate (2 slices per serving).
5. Cover with 1/2 cup of marshmallows and, using a kitchen torch, toast marshmallows until golden brown.
6. Drizzle chocolate sauce on top, and sprinkle with powder sugar as desired.



Breakfast Republic Costa Mesa is located at 410 E 17<sup>th</sup> Street, Costa Mesa, CA 92627. The restaurant is open daily from 7 a.m. – 3 p.m., 365 days a year. For more information, visit [BreakfastRepublic.com](http://BreakfastRepublic.com).

*Recipes courtesy of Breakfast Republic.*