



TIME: 40 MINUTES * MAKES ABOUT 8 SKEWERS, 4 TO 6 SERVINGS

Grinch Toast

FRENCH TOAST AND FRUIT ON A STICK

It's nifty to eat with no knife and fork, especially custardy kebab-style French toast. You can use any of your favorite fruits—melon, peaches, blackberries. . . . If it can be skewer-squined, it works for Grinch Toast!

- 4 large eggs
- 1½ cups milk
- ⅓ cup heavy cream
- 2 tablespoons maple syrup, plus more for serving
- 1 teaspoon vanilla extract
- ¼ teaspoon freshly grated nutmeg
- Pinch of fine sea salt
- 1 1-pound loaf of challah or white bread, sliced 1½ inches thick
- 1 tablespoon unsalted butter, plus more as needed
- Cinnamon sugar (optional)
- 3½ cups pineapple chunks, cut into 1-inch pieces (about 24 pieces)
- 1 pound fresh strawberries, hulled and halved

1. Place a wire rack in a rimmed baking sheet, and set it in the oven. Heat the oven to 200°F. (You'll use the rack to keep the toast warm.)

2. In a large, shallow bowl, whisk together the eggs, milk, cream, maple syrup, vanilla, nutmeg, and salt. Dip a challah slice in the mixture and leave it for 1 minute. Then turn it over and dip the other side for 1 to 3 minutes, until the bread is squishy. Carefully transfer the squishy bread to a second rimmed baking sheet and continue with the remaining slices. Once all of them have been dipped, use a spoon to pour any remaining liquid all over the bread.

3. Melt the butter in a large nonstick skillet over medium heat. When the foam subsides, add as many soaked bread

slices as will fit in one layer with space in between. Cover the skillet and cook until golden brown on the bottom, about 5 minutes. Flip and cook, covered, for another 4 minutes, or until cooked through. Transfer the French toast to the wire rack in the oven as it finishes. Repeat with the remaining bread slices, adding more butter as needed.

4. When the bread has all been cooked, cut each French toast slice into 1½-inch chunks. Sprinkle lightly with cinnamon sugar, if using. Thread the French toast pieces onto skewers, alternating them with pineapple pieces and strawberry halves, and snip the pointy ends with a pair of kitchen scissors. Serve right away. Don't be stingy with maple syrup on the side for dipping!



Now that his Grinch-heart has grown out three sizes, the Grinch throws a brunch that is filled with surprises. This morning his puzzler un-puzzled a trick—that brunch is much funner when squined on a stick.