

Grilled Coconut Rum French Toast

Recipe from Big Green Egg. Recipe adapted from "Dr. BBQ's Big-Time Barbecue Cookbook" by Ray Lampe and published by St. Martin.

Instructions:

Set the EGG for direct cooking at 350°F/177°C.

Using the Half Moon Cast Iron Griddle, use half of the cooking space to grill up breakfast sausage patties or links while grilling the French toast.

Combine eggs, milk, coconut rum and cinnamon. While the EGG is heating up, soak your bread pieces in the egg mixture.

Coat the cooking grid with canola oil so the bread does not stick. Grill the bread until nice char marks form, about 4 minutes each side.

Serve the French toast with diced strawberries (or fruit of your preference), whipped cream and sausage.

Ingredients:

- One loaf Challah or Brioche, sliced into ½" pieces
- 4 eggs
- 2 tbsp milk
- 2 tbsp coconut rum
- Dash Cinnamon

