

# HAWAIIAN BREAD FRENCH TOAST WITH FRUIT SALSA

## 4 Servings

- 8 slices Hawaiian bread, halved, sliced  $\frac{3}{4}$  inch, left out to dry, uncovered, for 1 day
- 3 eggs, beaten
- $\frac{3}{4}$  cup milk
- $\frac{1}{2}$  teaspoon vanilla butter or margarine, as needed
- $\frac{1}{4}$  cup powdered sugar

## Fruit Salsa (optional)

- 1  $\frac{1}{2}$  cups diced fresh pineapple (or use canned chunks)
  - $\frac{1}{2}$  cup fresh strawberries, rinsed, diced
  - $\frac{1}{3}$  cup fresh blueberries, rinsed
  - $\frac{1}{4}$  cup sugar
  - $\frac{1}{2}$  cup pineapple juice
  - 1 teaspoon lemon juice
  - $\frac{1}{4}$  teaspoon vanilla
- butter or margarine, as needed  
pancake syrup, as needed

**For Fruit Salsa** In a small saucepan, add the sugar, pineapple juice and lemon juice; bring to a boil. Boil for 8 minutes, or until reduced by about half. Remove from heat; let cool completely. Stir in vanilla; set aside. Combine fruit in a medium bowl. Toss with the cooled syrup; chill for 30 minutes. Strain before serving.

**For French Toast** Combine the eggs, milk and vanilla in a shallow pan. Heat a large skillet and add butter to coat the pan. Dip the bread slices in egg mixture on both sides and place in the hot buttered skillet. Cook for 2–3 minutes per side, or until golden brown, adding butter as needed. Top with butter and pancake syrup as desired; sprinkle with powdered sugar. Spoon strained fruit salsa beside the French toast on each plate.

Most supermarkets carry the sweet Hawaiian bread in their bakery section. It makes a great French toast by itself or served with the fruit salsa.