

5 Useful Recipes for Your Useless Storm Essentials

Written by Avalon Lustick on January 5, 2018 2:02 pm.

f Share

Tweet

G+ Share

So you over prepared for the blizzard.

You rushed to the supermarket and grabbed the essentials (milk, bread, and eggs of course), waited in line behind the woman complaining about her expired coupons and returned home only to realize you were all set for the storm to begin with.

What now?

Rather than have the items go bad before you have the opportunity to use them, try one of the recipes below to not only eat something tasty but to make that trip to the supermarket worth it.

5. Egg Fried Bread



The most simple recipe on the list, [Egg Fried Bread \(http://www.geniuskitchen.com/recipe/egg-fried-bread-96815#activity-feed\)](http://www.geniuskitchen.com/recipe/egg-fried-bread-96815#activity-feed) uses all three storm emergency ingredients: milk, eggs, and bread.

We know it's pretty much an unsweetened version of French toast, but the recipe is perfect for the low maintenance chefs or for the talented individuals who burn cereal.

4. Bread Pudding



Bread Pudding (<http://www.instructables.com/id/5-Minute-Bread-Pudding-for-One/>) is a really easy way to have a sweet treat really quickly.

However, if you have the flexibility and an arsenal of ingredients, try this Mocha Fudge Bread Pudding. (<http://www.myrecipes.com/recipe/mocha-fudge-bread-pudding>).

Just the name itself is decadent, you can imagine what it would taste like. But why imagine? Go on! Make it!



3. Churro French Toast



This recipe requires a few more ingredients but if you have them you should try Churro French Toast (<http://www.delish.com/cooking/recipe-ideas/recipes/a52075/churro-french-toast-recipe/>). Who doesn't like French Toast? Okay, maybe a few people. But Churro French Toast? Everybody.

Cinnamon, sugar, and all the storm ingredients you bought make for a delicious morning treat.

2. Professional Chef Gordon Ramsay's Scrambled Eggs

If you want to be a chef like Gordon Ramsay, make these scrambled eggs (<http://www.geniuskitchen.com/recipe/gordon-ramsays-scrambled-eggs-186294>). This recipe is more about the technique rather than the ingredients.

Also, the recipe calls for creme fraiche, which I am sure everyone has laying around the house, but if you don't, milk will suffice.

Don't forget the toast, you can't eat scrambled eggs without toast.

1. Cheese and Egg Souffle



Souffles are notorious for being difficult though this [Cheese and Egg Souffle](http://www.geniuskitchen.com/recipe/no-brainer-cheese-and-egg-souffle-232928#activity-feed) (<http://www.geniuskitchen.com/recipe/no-brainer-cheese-and-egg-souffle-232928#activity-feed>) recipe is super easy. All you do is mix, bake, and devour with toast of course.

f Share

Tweet

G+ Share

Posted in [New Hampshire](/news/new-hampshire) (</news/new-hampshire>)

TRENDING NOW ON NH1.COM

These 10 Boston Accents Are the Worst in Acting (</news/pop-culture/these-10-boston-accents-are-the-worst-in-acting>)

'Strong Light Inside': Kayaker Who Drowned Spent Time Doing Missionary Work (</news/new-hampshire/strong-light-inside-kayaker-who-drowned-spent-time-doing-missionary-work>)

FDA Announces Investigation Into Dog Food: What You Need to Know (</news/animals/fda-announces-investigation-into-dog-food-what-you-need-to-know>)
