



## Get it done on time:

This Mother's Day brunch timeline is based around mom coming over at 10am and sitting down to eat at 11am. Feel free to adjust the times based on when you'd like to begin eating.

Note: I've scheduled 45 minutes to make the salmon benedict, even though it will likely take you a little less time. If your company is running late don't fret, you can finish all parts of the benedict, except for the eggs, ahead of time.

### Pro Tip

*Have yourself ready to go, your house cleaned and your table set before you start prepping for brunch.*

9:00am

- Start your morning by making the chocolate bark.
- Squeeze some orange juice (or buy fresh OJ so you can skip this step), set out the champagne glasses and have the garnishes ready.

- Make the salad dressing, wash the kale and put all the salad ingredients (except the salad dressing!) into a large salad bowl. Leave the bowl on the counter.

10:00am

- Your mom arrives! Pour her a sunrise mimosa.

10:15am

- It's time to make the benedict. Start with the potatoes. Put the butter for the sauce on the stove to melt while you brown the potatoes. Once you cover the potatoes put a pot for the eggs on the stove and start to heat the water. Next make the sauce and then, once the potatoes are cooked, put the eggs in the water to poach for a couple of minutes.

11:00am

- Refill your mom's mimosa, toss the salad with the salad dressing and garnish with some edible flowers and bring brunch to the table!

Dessert:

Bring the chocolate bark to the table to nibble on after you've cleared the brunch dishes.