

TOR
BOS

49
50

2nd quarter

Thwart the haters: Stay in for brunch

By **Alexandra Hall** Globe correspondent, April 2, 2019, 12:52 p.m.



THE WELLINGTON

With all of the controversial things out there in the world, it comes as an odd but welcome relief to find people arguing over something as innocuous as brunch, of all

things.

Everyone from the late [Anthony Bourdain](#) to Bon Appetit's Andrew Knowlton have caviled. It's a dumping ground for chefs' leftover ingredients and it's riddled with faux hollandaise, they've said. Harsher still is David Shaftel in his New York Times piece titled "[Brunch is for jerks](#)," where he argues that the whole ritual is nothing but an excuse for public juvenile behavior, not to mention evidence of callous gentrification.

Lay off and lighten up, brunch's defenders say. Brunch isn't hurting anybody. It's just plain fun. And the dishes it encompasses are scrumptious. And when else do you see sweet and savory on the table simultaneously?

So here's a solution to all of the above: Just get your hands on some terrific brunch recipes created by a few of our best local chefs, and do the honors at home. No regrettable public antics or subpar ingredients required. And to that end, I tested the following dishes in my kitchen (and have included some notes) to make sure they're home-kitchen friendly — and of course, utterly delicious. Which means, mercifully, that brunch is one debate we can all win.

Alexandra Hall can be reached at alexandrahal@gmail.com.

[Show comments](#)

