



Aspen, Tues. 18 Jan. '11

Decadent Breakfasts are Back!

Introducing Aspen's newly opened BB's Kitchen...

Mother always said to eat breakfast like a king, lunch like a prince, and dinner like a pauper. BB's Kitchen is definitely the place you go to eat breakfast like a king. And why not? You can always ski it off. While skinny Minnies on low-calorie diets are certainly not forgotten—there are myriad healthy options to choose from—when it comes to hearty old-fashioned breakfasts, BB's Kitchen is definitely the boy. In the name of research, we embarked on a breakfast-tasting marathon to bring you the scoop on early-bird indulgence this winter.

The gorge-fest kicked off with the owner's favorite: corned beef hash flown in from New York, accompanied by crispy potatoes, and a poached free-range Colorado egg which words fail. Its bright yellow yolk was a burst of sunshine on a gray day. Ironically, this dish was inspired by a dish which BB's owner, Bruce Berger, tasted in a Napa health-spa last October. "It's equally delicious and unique though", says Berger, who favors a more hedonistic higher corn beef to potato ratio than the norm.

BB's take on pulled pork was equally delicious. A homemade English muffin (all of BB's breads are homemade) was piled high with the most perfect pulled pork and more to-die-for perfectly poached eggs, offset with a kick of tomatillo sauce.

Those looking to step it up a notch need look no further than the shrimp and grits. Nothing spells indulgence like rich, creamy grits topped with sizzling sautéed shrimp, roasted tomatoes, and smoky chunks of bacon. And there are many more yummy dishes.

The perfect breakfast is incomplete without great coffee. BB's Kitchen, which opts for a stronger European brew, does not disappoint. Our cappuccino arrived piping hot and aromatic, with perfect crema and silky foamed milk.

BB's Kitchen has nostalgic breakfast dining down to an art. Their food reminds you of the kind of thing your grandma may have cooked—"wholesome, honest, delicious, and served with a generous hand", says Chef Mark Buley. Still not feeling replete? Stay tuned for more info on BB's lunches, dinners, and new lounge. Given its high quality, the food is competitively priced, as is its wine list.

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