

# Junior's Grill Instagram Content

**gtalumni**



[View insights](#) [Boost post](#)


Liked by ivanallcollege and 274 others

**gtalumni** Tommy Klemis has shared his famous French Toast recipe with us, and if you come to Buzz Bash this Homecoming, you might just get to try it. What do you think made Junior's French Toast so good?  
#Homecoming22

View all 11 comments

**beckham09271947** I used to "dine" at Junior's back in the '60's when it was on North Avenue. That's a good memory!

**gtalumni**  
Georgia Tech



[View insights](#) [Boost post](#)

Liked by drmayaelizabeth and 510 others

**gtalumni** After our tweet on Saturday, we have a VERY serious question for all of the Junior's fans: Team French Toast or Team Chicken Tenders?

#juniorsgrill #gtalumni #georgiatech #homecoming22  
delicious tenders 🍷: @hakeberrr

**gtalumni**



[View insights](#) [Boost post](#)

Liked by drmayaelizabeth and 344 others

**gtalumni** We know you love Junior's, so you will love this announcement too!

Not only has Tommy shared his French toast recipe with us, but he has agreed to film a video for us to share with you all.

Do you have any questions or kind messages for Tommy? Comment below for a chance to have yours read in the upcoming video! 📩

9:39

Reels

Tommy Klemis cooks Junior's French toast

**gtalumni**

A few months ago, Will Turner, Mgt 14, asked ...

umni · Original aud georgiatech

9:39

Tommy Klemis on Junior's and the GT students

**gtalumni**

Just in time for Homecoming, we are proud ...

umni · Original aud 3 people

# Junior's Grill Twitter Content

**Georgia Tech Alumni** @gtalumni · Sep 3, 2022 ...  
Tommy Klemis has shared his famous French Toast recipe with us, and if you come to Buzz Bash this Homecoming, you might just get to try it. What do you think made Junior's French Toast so good? #Homecoming22



**Georgia Tech Alumni** @gtalumni · Sep 30, 2022 ...



**Georgia Tech Alumni** @gtalumni · Sep 6, 2022 ...  
After our tweet on Saturday, we have a VERY serious question for all of the Junior's fans: Team French Toast or Team Chicken Tenders?



**Georgia Tech Alumni** @gtalumni · Oct 6, 2022 ...  
We got it.  
[gtalumni.org/juniors](https://gtalumni.org/juniors)



**Peck** @ramblinpeck · Sep 30, 2022  
Replying to @gtalumni  
Tell us about the spicy shaker mix!!!



# Junior's Grill Facebook Content

**Georgia Tech Alumni Association**  
 Published by Calista Flores · September 6, 2022 ·

After our post on Saturday, we have a VERY serious question for all of the Juniors' fans: Team French Toast or Team Chicken Tenders?

Comment below



See insights and ads

Boost post

You and 36 others 70 comments 3 shares

Love Comment Share

Write a comment...  
 Laura Kitashima Giglio French Toast!

**Georgia Tech Alumni Association**  
 Published by Hootsuite · September 3, 2022 ·

Tommy Klemis has shared his famous French Toast recipe with us, and if you come to Buzz Bash this Homecoming, you might just get to try it. What do you think made Junior's French Toast so good?



**Georgia Tech Alumni Association**  
 Published by Hootsuite · September 23, 2022 ·

We know you love Junior's, so you will love this announcement too! Not only has Tommy shared his French toast recipe with us, but he has agreed to film a video for us to share with you all.

Do you have any questions or kind messages for Tommy? Comment below for a chance to have yours read in the upcoming video!



See insights and ads Boost post

236 27 comments 6 shares

Like Comment Share

Write a comment...  
 Carl H Zinn III Would pay to get a Jr's recipe book!

# Junior's Grill Facebook Content Cont.

**Georgia Tech Alumni Association**  
 Published by Calista Flores · October 13, 2022 ·

A few months ago, Will Turner, Mgt 14, asked the question we've pondered for years: What made Junior's French toast so delicious?

We reached out to Tommy to get the scoop on his famous recipe. Here's how it's made:

Thank you to [Tech Dining](#) for providing the use of the GT Test Kitchen in the new John Lewis Georgia Tech Student Center.



See insights and ads [Boost post](#)

154 likes 22 comments 45 shares

Like Comment Share

Write a comment...

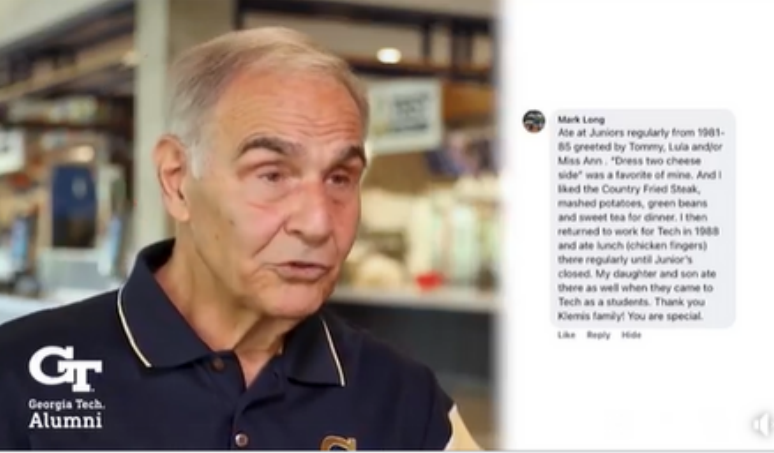
**Jennifer King Newton**  
 FINALLY tried my attempt at Tommy's French toast! The whole family of 5 loved it, including my youngest (6) who says it is now his favorite breakfast. ❤️❤️ Thank you, Tommy, for sharing your secret! Say hello to Ms. Anne for us!



**Georgia Tech Alumni Association**  
 Published by Calista Flores · October 6, 2022 ·

Tommy Klemis reacts to Facebook comments from GT Alumni! Just in time for Homecoming, we are proud to share our interview with Tommy and reveal his special memories and even some of the secrets to your favorite recipes (Did you love the spicy seasoning on your tenders and fries? You're welcome!). If you ever had a meal at Junior's Grill, you'll want to watch this.

Thank you to [Tech Dining](#) for providing the use of the GT Test Kitchen in the new John Lewis Georgia Tech Studen... See more



**Mark Long**  
 Ate at Juniors regularly from 1981-85 greeted by Tommy, Lula and/or Miss Ann. "Dress two cheese side" was a favorite of mine. And I liked the Country Fried Steak, mashed potatoes, green beans and sweet tea for dinner. I then returned to work for Tech in 1988 and ate lunch (chicken fingers) there regularly until Junior's closed. My daughter and son ate there as well when they came to Tech as a students. Thank you Klemis family! You are special.  
 Like Reply Hide

See insights and ads [Boost post](#)

137 likes 18 comments 17 shares

Like Comment Share

Write a comment...

**David Kelley**  
 My last two years at GT I abandoned Britain Dining Hall for Juniors Grill. I ate much better and for the same price! I enjoyed the company too! You felt at home there. Thanks to Tommy and all of the staff for great memories.

# Junior's Grill LinkedIn Content

**Georgia Tech Alumni Association**  
 10,751 followers  
 4mo ·

A few months ago, Will Turner, Mgt 14, asked the question we've pondered for years: What made Junior's French toast so delicious?

...see more



How Junior's French Toast Is Made



# SECRET REVEALED: JUNIOR'S FRENCH TOAST RECIPE

► **HOMECOMING WEEKEND** is a chance to reconnect with the people and places at Georgia Tech that hold special memories. This year, alumni who returned relived a delicious mainstay from the past through the re-creation of Junior's Grill at Buzz Bash. Long-time Junior's owner Tommy Klemis shared a special message via video for

alumni and even revealed the secret to his former restaurant's famous French toast recipe—*psst*, it's pancake mix!

After reading "Tender Memories" in the Winter 2022 Food & Beverage issue, Will Turner, Mgt 14, asked the *Alumni Magazine* to pass along a recipe request to Tommy Klemis.



HELLO,  
I AM A PROUD ALUM OF TECH FROM THE CLASS OF 2014. I VERY MUCH ENJOYED THE ARTICLE ABOUT JUNIOR'S GRILL. I MISS IT AND WISH I COULD STILL GO DOWN THERE. I WAS IN MY THIRD SEMESTER WHEN THE RESTAURANT SADLY CLOSED. MY ONE REGRET IS THAT MY SON, WHO IS 5 MONTHS OLD, WILL NEVER GET TO EAT AT JUNIOR'S IF HE CAN GET INTO TECH. SINCE THE ALUMNI ASSOCIATION SEEMS TO STILL BE IN CONTACT WITH TOMMY, CAN YOU GET THE FRENCH TOAST RECIPE FROM HIM?  
THANKS!  
WILL TURNER, MGT 14

## TOMMY'S RESPONSE

► It's been almost 11 years since we served our last batch and nothing was ever written down. But let me encourage him and those alumni willing to use a little "trial and error" approach...it's very basic!

Many high-end restaurants start by mixing eggs, milk, and a little vanilla

extract to dip their French bread...very good! But we needed to feed hungry students fast at a price they could afford, so we took it to another level. We found that using "complete pancake mix" (add eggs and milk to make a heartier mix...fluffier) does the trick. So dip the Flower's Bakery regular

sandwich bread (day-old holds together better!) into the mix. Now, as to proportions...as I stated earlier, trial and error. Follow directions on any pancake box (complete mix)...Try to keep the batter slightly sticky (a few more eggs if needed), not too thick...definitely not thin. Depending on your small batch, play with it.

You'll get the results needed after a few trials. Now have your oiled griddle at 360°.



Dip your bread in the prepared batter (don't soak it too long, dip to cover both sides of the bread) and place it on the griddle. After 1½ to 2 minutes, check to see if it's golden brown, then turn to the other side and cook for the same time. Again, this is trial and error...you can do it!

Take it off the griddle, add butter, dust with ground cinnamon, pour syrup as needed, and *Voilà!* 🍴