

## **Anchovy Eggs in Tomato Sauce**

1 dozen eggs -hard boiled and cooled  
1 tube anchovy paste  
1 can tomato paste  
large can mushrooms  
1/2 stick butter

1 t. dry mustard  
1 T. vinegar  
tiny bit of sugar to taste. NO SALT  
2 c. milk  
2 T. flour

Cut eggs lengthwise. Press egg yolk through sieve. Add anchovy paste, add vinegar and sugar. Stuff egg whites with mixture. Stick eggs back together. Put in flat casserole. (only one layer). Add mushrooms between eggs. Make cream sauce in double boiler. (Melt butter, add flour & milk, cook until thick, stirring constantly. Add tomato paste, pour over eggs). Run in 350° oven for about 20-25 minutes to heat.

## **Baked Grits with Cheese I**

1 c. grits  
1 lb. grated cheese

2 sticks butter or margarine

Cook grits according to directions. Add butter and stir until butter is melted and mixed well. Pour this mixture into a buttered casserole and sprinkle grated cheese on top. Bake in preheated 350° oven until cheese is melted and flecked with brown spots. Delicious with red-eye gravy.

## **Baked Grits with Cheese II**

1 c. grits cooked according to directions  
4 eggs  
1/2 c. grated sharp cheese  
black pepper to taste

1 c. milk  
1 t. Worcestershire (opt)  
1 stick butter

Cook grits according to directions on package. Cool slightly, and add the eggs, cheese, black pepper, milk, Worcestershire and butter. Mix thoroughly, and pour in buttered baking dish, reserving enough cheese to sprinkle on top. Bake about 1 hour at 350°.

## **Baked Grits with Cheese III**

1 c. grits, uncooked  
2 c. Cheddar cheese, grated  
2 eggs, beaten

1/8 t. cayenne pepper  
paprika

Cook grits according to package directions. Add 1 1/2 c. cheese, reserving enough for top. Add eggs and pepper. Mix well. Pour into greased shallow 1 1/2 quart casserole. Top with remaining cheese. Sprinkle with paprika. Bake at 375° for 20 minutes. Serves 6-8.

## **Cheese Grits**

2 c. cooked grits (quick)  
1 roll garlic cheese

2 eggs, beat in cup, add milk to fill cup  
1/2 stick butter

Cook grits, add roll of cheese, butter until melted, then egg and milk mixture. Pour in buttered casserole. Bake 325° for 45 minutes. When ready to serve, sprinkle grated cheddar cheese over top.

## **Cooked Grits\***

Cook 1 c. grits and 2 c. water in double boiler until real mushy. Beat 3 eggs. Add 1 c. milk, salt and add grits to this. Then 1 t. baking powder. Bake in greased dish 20 min. slowly.  
(Good meal in this. Broiled tomatoes & bacon).

## **Egg and Meat Casserole**

6 eggs (one per person)  
6 slices decrusted bread, cubed  
1 c. cheddar cheese, shredded  
2 c. milk

1 t. salt  
1 t. dry mustard  
1 lb. cooked sausage or ham  
chopped onion and green pepper (opt.)

Mix and place in 2 quart casserole. Refrigerate 12 hours before cooking. Bake 40 to 60 minutes at 350°.

### **Egg Casserole \***

3 T. butter	1 t. worcestershire
3 T. flour	1/4 onion grated
1 c. milk	8 hard cooked eggs (grated or chopped)
1 t. salt	6 strips bacon (crumbled)
1/8 t. pepper	1/4 lb. cheese (grated)

Make cream sauce. Add seasoning and onion. Layer eggs, bacon, sauce. Top with cheese. Bake 325° for 25 to 30 minutes. Serves 6.

### **Egg Casserole II**

4 eggs	1/2 t. salt
2 c. milk	pepper to taste
2 c. sharp cheese, grated	1/8 t. dry mustard
2 c. plain croutons	1/8 t. onion salt

In a greased 2 quart casserole, pour slightly beaten eggs, milk and seasoning. Fold in cheese and croutons and bake for 50 - 60 minutes at 350°. This is especially good served at a late breakfast with bacon or sausage and sweet muffin. Serves 6

### **Egg Hollandaise**

16 eggs	Hollandaise sauce
16 artichoke bottoms	Benedictine
16 slices toast	16 slices bacon, cooked, crumbled

Warm artichokes. Place on toast, cut to size. Cover with a soft, poached egg. Pour over hollandaise sauce flavored with Benedictine. Top with crisp crumbled bacon.

### **Egg Salad Mold**

12 hard-cooked eggs, chopped	1 snipped green onion
1/2 c. chopped celery	1 c. mayonnaise
1/2 c. chopped green pepper	2 t. salt
2 t. grated onion	1 1/2 envelopes unflavored gelatin dissolved in 1/4 c. cold water)
1/4 t. white pepper	3/4 c. hot water
1/2 t. Worcestershire sauce	

Combine all ingredients. Pour into a greased 6-cup mold. Chill until firm. Unmold and serve with bread rounds or crackers. Serve with shrimp sauce or decorate with black caviar if desired.

Shrimp sauce  
1/2 c. mayonnaise  
1 t. chili sauce

1 can small shrimp, washed and drained

Stir together all ingredients and chill until needed. Makes 12 servings.

### **Egg Salad Spread**

6 hard cooked eggs, chopped fine	1 t. curry powder
1 small onion, minced	salt and pepper
1 c. mayonnaise (app.)	

Mix all ingredients and chill. Serve with crackers.

### **Egg Soufflé \***

8 slices bread	4 eggs
4 T. butter	1 t. salt
8 slices cheese	3 c. milk
1 c. ham chopped	

Cut crust off bread and butter 4 slices. Put in bottom of pan butter down. Place slice of cheese over. Sprinkle have over all. Place another slice of bread over each butter on top. Top with cheese and sprinkle with ham. Mix eggs, milk, mustard, salt and pepper. Let set overnight. Bake 1 hour at 350°. Serves 6-8

## Ginger's Egg Brunch Dish

4 slices of bacon	pepper to taste
1/2 lb. dried beef	16 eggs
1 (4 oz.) can sliced mushrooms	1/4 t. salt
1/4 c. butter	1 c. evaporated milk
1/2 c. flour	1/4 c. butter
1 qt of milk	

Chop bacon and sauté until almost done. Add dried beef and mushrooms. Add butter and 1/2 c. flour. Stir well and cook 2 or 3 minutes. Add 1 qt. of milk and stir quickly and well to prevent lumping. Add pepper but no salt as the dried beef is usually salty. Cook until thickness of pudding. A little cornstarch may be added if not thick enough. Lightly beat 16 eggs with 1/4 t. salt and 1 c. evaporated milk. Melt 1/4 c. butter in a large skillet and scramble eggs. Butter a casserole.

First put in a layer of sauce, then a layer of eggs, repeating layers until all ingredients are used, ending with sauce on top. Cover with foil and heat at 275° for 1 hour. This may be made the day before and heated just before serving. Serves 12.

## Grits Casserole \* I

1 c. grits	1/2 lb. cheese grated
5 c. water	red pepper
2 eggs	salt and pepper
1 stick butter	

Stir all ingredients together. Cook 350° for 30 min. in shallow casserole.

## Grits Casserole II

1 c. grits	1 c. light cream
1 quart water, salted	6 egg yolks
3/4 lb. Cheddar cheese, diced	1/2 t. garlic powder
1/2 c. butter	

Cook grits in salted water according to the directions on the package. When the grits are done, add cheese and butter. Combine cream with egg yolks and garlic powder. Beat well and stir into grits. Bake covered about 25 minutes at 350°. Serves 8.

## Heat & Hold Scrambled Eggs \*

1/4 c. butter	1/2 t. pepper
12 eggs	2 t. flour
1 1/3 c. milk	1 T. pimienta (chopped)
1 t. salt	1 T. parsley (chopped)

Melt butter in large skillet over low heat. Combine rest of ingredients. Beat with rotary beater till smooth. Pour in skillet. Stir from outside is cool till creamy. May be covered and kept warm 2 hours in chafing dish. oven 200°.

## Huevos Rancheros (Ranch Eggs) \*

6 eggs	use Rotel Tomatoes & green chilies
1 onion, chopped	2 T. shortening
1 green pepper, chopped	salt to taste
1/2 c. tomatoes (mash fine) or	

Sauté onion and green pepper in shortening, add tomatoes or the ROTEL, and cook until well blended. Drop whole eggs in, one at a time, and cook as desired. Eggs may be beaten before adding to sauce and cooked as scrambled. Add Worcestershire if desired.

## Mock Eggs Benedict

4 English muffins, toasted	hollandaise sauce
4 or 8 pieces Canadian bacon, grilled	chopped chives
6 eggs	

Using a fork, split English muffins in half. Toast and butter each half. Top each half with slice of grilled Canadian bacon. Pile high with soft-scrambled eggs. Top with Hollandaise Sauce and a sprinkling of chopped chives.

## Mock Soufflé Egg Casserole

1 lb. sausage, scrambled  
6 eggs, beaten  
1 c. sharp cheese, grated  
2 c. milk  
1 t. salt

1 t. dry mustard  
dash Tabasco  
Dash Worcestershire sauce  
2 slices white bread, cubed

Layer sausage, bread cubes and pour egg mixture with seasonings over top in a greased casserole dish. Use long rectangular Pyrex casserole. Bake in 350° oven for 40 - 45 minutes. This should be made the day before and refrigerated overnight. Good served with frozen apples and English muffins.

## Never Fail Cheese Soufflé

10 slices bread  
1/2 lb. sharp cheese  
1 t. salt  
1/2 t. dry mustard

3 eggs  
3 c. milk  
butter

Cut bread into cubes and grate cheese. In well greased 2 quart casserole, layer 1/2 of the bread and 1/2 of the cheese. Add 1/2 of the salt and dry mustard and dot with butter. Repeat. Beat eggs with milk and pour over the layers. Let stand at least one hour. Bake 40 to 60 min. at 350° until brown and fluffy. Can be assembled and baked later. Serves 6 to 8.

## No Name Breakfast dish \*

10" iron skillet  
2 T. butter  
grease pan

1/2 c. flour, mix in, get out lumps  
1/2 c. milk, add gradually  
1/2 t. salt

4 eggs, beat with hard beater until frothy

Pour into skillet. Put into preheated 550° oven. As it rises, drop to 500°. Spread jelly or jam and roll as jelly roll. Sprinkle with powdered sugar.

## Octaria's Waffles

4 eggs, separated  
2 t. salt  
3 t. sugar  
2 c. buttermilk  
1/2 c. cream

4 T. corn meal  
2 3/4 c. flour  
1/2 c. melted shortening  
1 t. soda  
4 t. baking powder

To unbeaten yolks add salt, sugar, buttermilk, cream, meal, and flour, beating well. Add melted shortening, then soda and baking powder. Fold in stiffly beaten egg whites. Cook on waffle iron.

## Oeufs Enterallies

1 1/2 doz. hard cooked eggs  
1/2 lb. bacon  
2 c. medium white sauce (1/4 c. flour  
1/4 c. butter, 2 c. milk)  
1 lb. grated sharp cheddar cheese  
1 small clove garlic, crushed

1/4 t. thyme  
1/4 t. marjoram  
1/4 t. basil  
1/2 c. chopped parsley  
salt and pepper

Cool, peel and slice eggs thinly in rounds. Sauté bacon until very crisp. Drain and crumble. Make cream sauce and add cheese stirring constantly until melted. Season with garlic, thyme, marjoram, basil, and parsley. Gently mix in eggs and bacon. Serve in glass lined chafing dish with melba rounds.

## Omelet \*

Allow 3 eggs for 2 servings. For each egg, add 1/2 T. water, 1/8 t. salt and pepper. Separate eggs- beat whites until frothy. Add salt and pepper. Continue beating until stiff. Beat yolks till light and thick. Fold into whites. Heat butter in frying pan. Pour in egg mixture. Cover and cook over low heat until mixture puffs. Finish cooking in 325° oven for about 20 minutes. Fold over and serve

## Sausage and Egg Casserole

1 lb. bulk sausage scrambled - drain some and set aside  
6 eggs  
2 c. milk  
2 slices white bread (cubed)  
1 t. salt

1 t. dry mustard  
dash Tabasco  
dash of worcestershire sauce  
1 c. grated sharp cheese

In bottom of casserole, put cooked sausage. Spread over bread cubes. Beat other ingredients together and pour over top of sausage and bread crumbs. Refrigerate (covered with foil) overnight. Take out 1 1/2 to 2 hours ahead. Cook at 350° for 40 minutes.