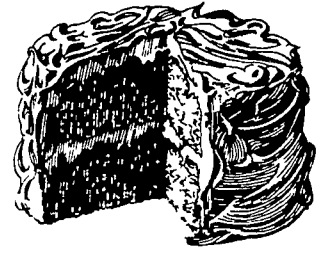


Home On The Range



*Morning, noon or night,
make friends with the incredible edible egg*

While eggs are familiar to all of us as breakfast fare and basic ingredients in almost all baked goods, today we're featuring eggs as the spotlight of luncheon or dinner menus.

Since eggs are a high-protein, relatively bland food, they add valuable nutrients to any dish and combine well with foods from any of the basic four food groups.

For instance, in the milk group, eggs are great with cheese in quiches, omelets, souffles and casseroles. Eggs make a great addition to snack dips, as well as holding up their end in the dessert menu in custards and puddings.

In the fruit and vegetable category, hard-cooked eggs, either mashed or sliced, make a great addition to any leafy salad. And most any fruit makes a delicious omelet filling.

Meats and eggs are a natural combination in casseroles; and in the cereal group, eggs combine beautifully with either rice or noodles.

Once you get eggs out of the breakfast slot in your mind, there are almost limitless ways to use them. And today we've given you some recipes to almost guarantee that you'll never fall into the eggs-are-only-for-breakfast trap again.

Scotch Eggs are an unusual use of hard-cooked eggs. In this recipe, hard-cooked eggs are wrapped with a filling of sausage, breaded and deep-fat fried. Half-hour Dinner will get you back on schedule with a quick dinner idea. And Eggs Pizza will interest the under-twenties in your clan. So try one or try them all and pick your favorites. It's no yolk, it really is the incredible edible egg.



When the family's appetites need perking up, eggs can be the main dish or the piece de resistance. Hardly a person breathes who would

not enjoy the luscious richness of Pots de Creme. Why not try some soon.

EGGS ST. DENIS

- ¼ cup chopped lean ham
- 4 tablespoons chopped onion
- 1 tablespoon chopped cooked liver
- 2 tablespoons chopped mushrooms
- 2 tablespoons butter
- dash of white wine or lemon juice
- 6 eggs
- 6 slices of toast
- 6 slices of boiled ham
- salt and pepper to taste

Make sauce (1½ cups) by cooking chopped ham, onion, liver and mushrooms together in butter. Add wine or lemon juice. Break each egg into a saucer. Slide eggs into deep fat (not too hot). Keep turning eggs over with perforated turner to keep eggs round and to get whites to cover the yolks. Place slices of buttered toast on plates. Place a slice of ham and an egg on each slice of toast. Pour sauce over. Serves 6.

B. Russell, Pine Bush, N.Y.

POTS DE CREME

- 6 ounces of semi-sweet chocolate
- ½ cup hot brewed coffee
- 4 eggs
- 3 tablespoons sugar
- ¾-1 teaspoon brandy or rum extract
- whipped cream, optional

Place chocolate pieces in blender container. Blend at medium speed 10 seconds. Scrape down sides of blender container with a rubber spatula. Add coffee. Blend at medium speed 5 seconds. Add eggs, sugar and extract. Blend at medium speed until smooth, about 30-40 seconds. Pour into 6 pot de creme cups or small sherbet glasses. Refrigerate overnight. Garnish with whipped cream if desired.

TEXAS BAKED EGGS

- 1 15-ounce can chili with beans
- 1 cup shredded Cheddar cheese
- ¼ cup chopped green pepper
- 4 eggs

Combine chili and ½ cup of the cheese and green pepper and press into bottom and sides of two individual (1½ cup) baking dishes or large custard cups. Break two eggs into each chili-lined dish. Sprinkle with remaining ½ cup cheese. Bake in preheated 350° F. oven until eggs are set, 30-35 minutes.

(Turn to Page C7)

STUFFED EGGS DELUXE

- 4 hard-cooked eggs
- 2 tablespoons of soft Danish Bleu-cheese
- 1 teaspoon prepared mustard
- 1 teaspoon diced chives
- 2 tablespoons mayonnaise or salad dressing
- salt and pepper to taste
- paprika

Split egg lengthwise and remove yolks. Mash the egg yolks and combine with the remaining ingredients. Mix together until fluffy. Fill the egg whites with the mixture and sprinkle each with a little paprika.

Mrs. Charles Biehl, Mertztown

BURIED TREASURES

- ¼ cup butter
- 3 tablespoons flour
- 1½ teaspoons salt
- ¼ teaspoon pepper
- 2 cups milk
- dash of Tabasco
- 2 cups cooked rice
- ½ cup shredded Cheddar cheese
- 6 hard-cooked eggs
- 1 tablespoon chopped chives
- parsley, optional

Melt butter and blend in flour, salt and pepper. Cook, stirring until mixture is smooth and bubbly. Stir in milk and Tabasco all at once; heat to boiling, stirring constantly. Boil and stir until mixture is smooth and thickened. Combine white sauce with cooked rice and ¼ cup cheese. Place half of mixture into a well-greased oblong baking dish. Cut eggs in half lengthwise and press into rice mixture, cut-side down. Sprinkle eggs with chives. Cover with remaining sauce and cheese. Bake in preheated 375° F oven 15 minutes or until cheese is melted. Garnish with parsley, if desired. Makes 4-6 servings.

WANTED: RECIPES!

Home on the Range is your recipe column! We need recipes for the following themes which will be featured in the coming weeks. Send your recipe to Lancaster Farming, Home on the Range, Box 366, Lititz, Pa 17543

APRIL

26	Bridal Shower Favors And Favorites Deadline April 19
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MAY

3	Diet Dishes Deadline April 26
10	Mother's Day Off Make Ahead Dishes Deadline May 3
17	Whole Grain Baking Deadline May 10

HONEY BROOK MOLASSES

- BAKING MOLASSES • TABLE SYRUP
- BLACKSTRAP MOLASSES
- CLIP & SAVE FOR YOUR RECIPE FILES:

OLD FASHIONED SOFT MOLASSES COOKIES

4 cups sifted enriched flour	½ tsp. cloves
1½ tsp salt	1 cup shortening
2 tsp. soda	1½ cups Honey Brook Baking Molasses
2 tsp. cinnamon	¼ cup sugar
2 tsp. ginger	1 egg

Heat oven to 350°F. (moderate.) Sift together first six ingredients. Melt shortening in saucepan large enough for mixing cookies. Stir in Honey Brook Baking Molasses and sugar. Cool. Beat in egg. Gradually add flour mixture. Beat about 20 strokes. Shape into balls (golf-ball size). Place on greased cookie sheets. Bake 15 minutes or until cookies have lightly browned. Store in covered stone jar. YIELD: 4 dozen cookies

WATCH FOR NEW RECIPES

Look for Honey Brook Molasses with THE BEEHIVE at your local grocer.

If not available call: (215) 273-3776



ZOOK MOLASSES CO.

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