

Home On The Range

(Continued from Page C6)

WORLD'S EASIEST SOUFFLE

butter
grated Parmesan cheese
4 eggs
4 ounces sharp Cheddar cheese, cubed
3 ounces of cream cheese, cubed
½ cup milk, or light cream
¼ cup grated Parmesan cheese
½ teaspoon onion salt
½ teaspoon dry mustard

Butter bottom and sides of 1-quart souffle dish or casserole. Dust with Parmesan cheese. Set aside. Combine remaining ingredients in blender container. Cover and blend at medium speed until smooth, about 30 seconds. Blend at high speed another 10-15 seconds. Carefully pour into the prepared dish. Bake in preheated 350° F. oven 25-30 minutes or until puffy and delicately browned. Serve immediately.

SCOTCH EGGS

¾ pound bulk pork sausage
12 hard-cooked eggs
1 egg, beaten
½ cup fine dry bread crumbs

Divide sausage into 12 equal portions. Shape each portion into patty and wrap completely around a hard-cooked egg, pressing edges together to seal. Dip sausage-wrapped eggs in beaten egg; then roll in bread crumbs until completely coated.

Cook eggs in preheated 375° F. deep fat until golden brown and heated through, 7 to 9 minutes. Drain on absorbent paper. Serve hot or cold.

EGGS PIZZA

6 eggs
½ cup water
½ teaspoon salt
¼ teaspoon oregano
dash of pepper
2 tablespoons butter
¼ cup pizza sauce
½ cup shredded Mozzarella cheese

Mix eggs, water, salt, oregano and pepper with fork. Heat butter in a 10-inch omelet pan or skillet with oven-proof handle until just hot enough to sizzle a drop of water. Pour in egg mixture. Mixture should set at edges at once. With pancake turner, carefully draw cooked portions at edges to the center so uncooked portions flow to bottom. Tilt skillet as necessary to hasten flow of uncooked eggs. Slide pan rapidly back and forth over heat to keep mixture in motion and sliding freely. While top is still moist and creamy-looking, spread with pizza sauce and sprinkle with cheese. Broil until cheese melts. With pancake turner, slide from pan onto serving plate. To serve, cut into wedges. To make handle ovenproof, wrap it with aluminum foil.

QUICHE INTERNATIONAL

1 9-inch pie shell
6 eggs, beaten
½ cup chopped cooked chicken or turkey
½ cup grated Parmesan cheese
1 can condensed cream of celery soup, undiluted
½ cup milk
½ teaspoon salt

Brush pie shell with small amount of the beaten eggs. Prick bottom and sides with a fork. If using metal pie pan, bake shell in preheated 450° F. oven until golden brown, about 5 minutes. If using pie plate, bake shell at 425° F. Cool on wire rack. Reduce oven temperature to 375° F. for metal pan or 350° F. for pie plate.

Sprinkle chicken and cheese into pie shell. Beat together eggs and remaining ingredients until well blended. Pour over chicken-cheese mixture. Bake in a preheated oven until knife inserted near center comes out clean, 30-35 minutes. Let stand 5 minutes before serving.

Lancaster Farming, Saturday, April 19, 1980—C7

HALF-HOUR DINNER

¾ cup uncooked regular rice
1 can condensed cream of celery soup
¾ cup water
1 tablespoon butter
1 10-ounce package frozen peas.
2-2½ ounces of sliced mushrooms
6 eggs
½ cup shredded Swiss cheese

In a large frying pan, combine rice, soup, water and butter. Cover and bring to boil. Reduce heat to simmering. Simmer covered 5 minutes. Stir in frozen peas and simmer covered 5 minutes longer. Stir in mushrooms. Make 6 indentations in rice mixture. Break an egg into each indentation. Cover and continue cooking over low to medium heat until eggs are almost set, 3 to 5 minutes. Sprinkle with cheese. Cover and cook until eggs are done, 5 to 7 minutes.

HAM'N EGG CREPES

12 crepes
1 can crushed pineapple
1 can condensed cream of chicken soup, undiluted
1 cup dairy sour cream
6 hard-cooked eggs, chopped
1 cup finely chopped cooked ham
1 tablespoon chopped chives
¼ teaspoon dry mustard
¼ cup grated Parmesan cheese

Drain pineapple, reserving ¼ cup of syrup. Combine ½ can soup with drained crushed pineapple, sour cream, eggs, ham, chives and mustard. Set aside. Combine remaining ½ can of soup with ¼ cup reserved pineapple syrup and set aside. Place about ½ cup ham and egg filling on each crepe and roll up. Place filled crepes in a greased oblong baking dish. Pour sauce over the top. Sprinkle with Parmesan cheese. Bake in a preheated 350° F. oven 30 minutes, or until hot and bubbly. Makes 4-6 servings.

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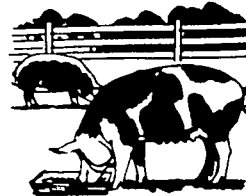
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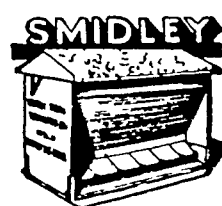
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