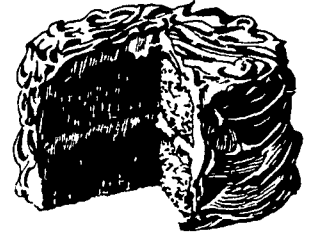


# Home On The Range



## May is egg month!

"The incredible edible egg," says the campaign. And it's true. An egg is one of nature's most perfect foods, and May is the time to recognize this protein and vitamin-packed food.

Eggs are an excellent substitute for meat. Just two eggs give you the same protein as one three ounce serving of lean meat, or half of your daily allowance from the meat food group. It is also a rich source of vitamin A and one of the very few sources of vitamin D.

Two delicious dishes included in this week's "scramble" of recipes, are "Scrambled Eggs Verde" and "Mushroom-Egg Quiche."

The Verde is perfect for the warming weather when it's hard to beat using a skillet for supper. The dish includes green onions, Green Goddess salad dressing and parsley flakes with regular scrambled eggs.

The Quiche is an elegant dish to serve, and this particular one features the delicious mushroom.

Happy Egg Month!

### EGG SALAD

- 1/4 c. mayonnaise
- 1/4 c. finely chopped onion
- 1/4 t. pepper
- 1/2 c. finely chopped celery
- 2 t. lemon juice
- 1/2 t. salt
- 6 hard-cooked eggs, sliced
- 4 lettuce leaves

Blend together mayonnaise, lemon juice, onion, salt and pepper. Reserve 4 slices from center of 1 egg for garnish. Chop remaining eggs. Stir chopped eggs and celery into mayonnaise mixture until moistened throughout. Cover and refrigerate until ready to serve. For each serving, spoon about 1/2 c. egg salad onto a lettuce leaf. Garnish with reserved egg slices.

### MUSHROOM-EGG QUICHE

- 1 baked pie shell
- 1/2 lb. fresh mushrooms, sliced
- 1/4 c. sliced green onions with tops
- 1 T. butter
- 1 c. shredded Swiss cheese
- 4 eggs
- 1 c. half and half or milk
- 1/4 c. grated Parmesan cheese
- 1/2 t. salt
- 1/8 t. pepper

In large omelet pan or skillet over medium heat, cook mushrooms and onions in butter until mushrooms are lightly browned, 6 to 8 minutes. Spread mushroom mixture evenly in pie shell. Sprinkle Swiss cheese over mushroom mixture. Beat together remaining ingredients until well blended. Pour over mushroom mixture and cheese.

Bake in preheated 375 degree oven until knife inserted near center comes out clean, 30 to 40 minutes. Let stand 5 minutes before serving.

### SCRAMBLED EGGS VERDE

- 8 eggs
- 1/4 c. chopped green onion with tops
- 1/4 c. milk
- 1/4 c. bottled Green Goddess dressing
- 1/2 t. parsley flakes
- 1/4 t. salt
- 2 T. butter
- 1 avocado, peeled, sliced

Mix all ingredients except butter and avocado until blended. Heat butter in medium omelet pan or skillet over medium heat until just hot enough to sizzle a drop of water. Pour in egg mixture. As mixture begins to set, gently draw an inverted pancake turner complete across the bottom and sides of pan, forming large soft curds. Continue until eggs are thickened but still moist. Do not stir constantly. Garnish with avocado slices.

### MEXICAN DEVILED EGGS

- 6 hard-cooked eggs
- 1/4 c. shredded Cheddar cheese
- 1/4 c. taco sauce
- 1/4 t. chili powder
- pitted ripe olives, sliced

Cut eggs in half lengthwise. Remove yolks and set whites aside. Mash yolks with fork. Blend in remaining ingredients except olive slices. Refill whites using about 1 tablespoon yolk mixture for each egg half. Garnish with olive slices, if desired.

### GOLDSTRIKE DRINK

- 1 egg
- 1 c. orange juice
- 1 T. honey, optional

Combine egg, juice and honey, if desired; beat or shake until well blended. Pour into tall glass. Serve at once. Makes 1 serving.

### BAKED OMELET

- 8 large eggs
- 1/2 c. commercial sour cream
- 1/2 t. salt
- 1 c. shredded sharp cheddar cheese
- 2 T. butter, melted

Beat together the eggs, sour cream and salt until blended; stir in the cheese. Pour into a 1 1/2 quart buttered 10x6x2 inch baking dish. Drizzle with butter. Bake in a preheated 350 degree oven until puffed and set, about 20 minutes. Tilt dish to distribute butter on top. Makes 6 servings.

### GOLDEN GRILLS

- 6 hard-cooked eggs, chopped
- 1/2 c. chopped cooked ham
- 1/3 c. finely chopped onion
- 1/4 c. shredded Swiss cheese
- 2 T. sweet pickle relish
- 2 T. mayonnaise or salad dressing
- 1/2 t. salt
- 12 slices rye bread
- butter

Thoroughly combine all ingredients except bread and butter. Lightly butter 1 side of each bread slice. Place 6 slices on baking sheet with buttered side down; spread each with approximately 1/2 c. filling. Top with remaining bread slices buttered side up. Grill on griddle or in skillet over medium heat until toasted on both sides or bake on baking sheet in preheated 400 degree oven approximately 5 to 8 minutes or until golden brown. Turn and bake an additional 5 to 8 minutes.

### SOUR CREAM CUSTARD SAUCE

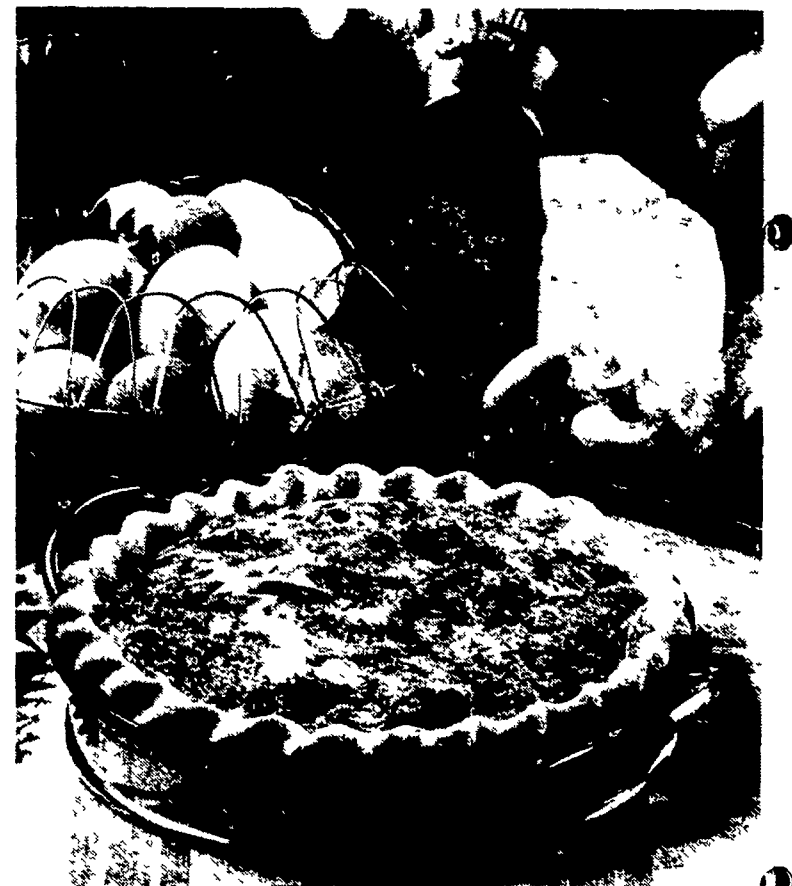
For use over strawberries!

- 4 eggs
- 1/2 c. sugar
- 1/4 t. salt
- 1 c. milk
- 1 c. dairy sour cream
- 1 1/2 t. vanilla

In medium saucepan, blend together eggs, sugar and salt. Gradually stir in milk. Cook over low heat, stirring constantly, until mixture thickens and just coats a metal spoon. Cool quickly by setting pan in bowl of ice or cold water and stirring for a few minutes. Stir in sour cream and vanilla. Cover and refrigerate. Chill thoroughly.



Scrambled Eggs Verde



Mushroom-Egg Quiche

## Cook's Question Corner

**QUESTION** — Cooks, we still need some help with the following request: When I was a young girl in Iowa, my mother used to put up a sweet dill pickle which I believe they called a "Gherkin." I asked my husband to plant some of these but have found it impossible to purchase any such seed. Can anyone advise me as to whether this midget pickle is called a "Gherkin" and if so, where can I purchase it? Also, I would like to have a recipe for this sweet/sour spiced pickle, if any of your readers can supply one.

Helen Huber, Harborton, VA

### Recipe Topics

May	
15	Eggs
22	Honey
29	Gelatin molds
June	
	Dairy Recipes

## Dairy Recipes Wanted!

In June *Lancaster Farming*, will feature dairy recipes for the entire month. Here is your chance, whether or not you are actively involved in dairying to send in your favorite recipe using milk, cheese, butter, or any other dairy product.

Home on the Range is your recipe column and we need your recipe to fill it. Special gifts have been chosen for each person whose dairy recipe we use. It's our way of saying thank you to you and to the dairy industry. Please only one recipe per family. Recipes will be chosen on a first come first serve basis, and cut off date will be June 12.

Persons whose recipes are not used will receive a special second prize. So either way, you're a winner!

Send your recipe to Home on the Range Dairy Recipes *Lancaster Farming*, Box 366, Lititz PA 17543. Please remember to include your name and address.