

Home on the Range

Dining 'Eggcitement'

Any time of the day is a good time to eat eggs.

Breakfast recipes for fried, cooked, and scrambled eggs have always abounded. Now the popular egg casseroles are becoming entrenched in breakfast and brunch menus.

A flavorful mixture of cheeses, vegetables, and spices creates tasty variety to soups and casseroles using eggs.

Yellow mustard eggs are a delightful substitute for red beet eggs at picnics and as a colorful side dish for other meals.

Custards, souffles, and meringue shells are delightful desserts that are sure to satisfy family and friends.

With a little creativity and these recipes, you will add "eggcitement" to your menu.

EGG CUSTARD BREAD PUDDING

3 cups milk
 1/4 cup melted butter
 1/2 cup sugar
 4 cups bread cubes (Use raisin, walnut or other bread for a different flavor)

3 eggs
 1/4 teaspoon salt
 1 teaspoon vanilla
 1/4 teaspoon nutmeg
 Heat oven to 350 degrees. Grease 8-inch square pan. Heat milk over low heat until little bubbles form at the pan edge. Remove from heat. Add butter, sugar, and bread cubes. Let stand 5 minutes. Beat eggs well in a large bowl. Add salt, vanilla, and nutmeg; stir. Slowly stir milk into egg mixture. Pour into greased baking dish. Set dish in a slightly larger baking pan, add one-inch hot water to pan. Bake at 350 degrees for 55 minutes until set.

Laurie Atkins
 West Chester

GOLDEN EGGS

Hard boil 8 to 10 eggs. Peel. 3 tablespoons French yellow mustard
 1/2 cup sugar
 1/4 teaspoon salt
 1/2 cup vinegar
 1 cup water

Combine and bring to boiling. Add eggs to liquid and refrigerate for 24 hours.

Dorothy Ruppert
 East Berlin

COUNTRY BRUNCH

16 slices white bread
 2 1/2 cups cooked, chopped ham
 16 ounces shredded cheddar cheese
 16 ounces shredded mozzarella cheese
 6 eggs
 3 cups milk
 1/2 teaspoon dry mustard
 1/4 teaspoon onion powder

Topping: 3 cups uncrushed corn flakes

1/2 cup melted butter
 Trim crust from bread. Grease a 13x9x2-inch baking pan, layer as follows: Cover bottom of dish with half bread, half ham, and half cheese. Repeat. Combine eggs, milk, and seasonings. Pour over layers.

Refrigerate overnight. Remove from refrigerator 30 minutes before baking.

Combine topping ingredients. Sprinkle over casserole.

Bake at 375 degrees for 45 minutes. Let stand 10-15 minutes. Cut into squares. Serves 12-15.

Faith Heagy
 Lebanon Lil' Miss
 Dairy Princess

SUNDAY BRUNCH

1 cup chopped onion
 1 1/2 cups cubed ham
 2 tablespoons canned green chilies, chopped
 1 1/2 tablespoons butter
 2 cups milk
 8 slices firm sandwich bread, white, cracked wheat or sourdough
 1 1/2 cups shredded sharp cheddar cheese

2 cups milk
 1/2 teaspoon salt
 1/2 teaspoon dried oregano leaves
 4 eggs
 1/4 teaspoon pepper

Saute onion in butter until softened. Add ham and chilies. Slice the crust from the bread, if desired. Cut into pieces. Place half of the slices in a buttered dish. Sprinkle with ham mixture and 1 1/2 cups cheese. Top with remaining bread. Beat together milk, eggs, salt, pepper and oregano. Pour evenly over the bread. Sprinkle with remaining cheese. Cover. Let stand 30 minutes to one hour or refrigerate overnight. Uncover. Bake at 350 degrees for 40-45 minutes until puffed and brown. Serve hot from oven.

Sarah Clark
 Breezewood



Imagination is the limit when it comes to filling omelets. Omelets are no longer confined to breakfast and brunches, they can be served any time of the day or evening.

EGGS AND CHICKEN LIVERS

1 pound chicken livers, halved
 6 tablespoons butter
 Salt and pepper
 1 cup broth
 2 egg yolks
 1/2 teaspoon flour
 1 tablespoon lemon juice
 Trimmed toast

Lightly saute chicken livers in butter. Salt and pepper to taste. Reduce heat to simmer and add a small amount of broth at a time, simmering until livers are tender. Blend egg yolks with flour and lemon juice. Stir into chicken livers until thick and smooth. Serve over toast. Serves 4.

Debbie Landis
 Lancaster Co.
 Poultry Ambassador

SWEET CHOCOLATE SOUFFLE

6 egg yolks
 1 cup sugar
 1 cup grated semisweet chocolate
 6 egg whites, beaten
 Beat yolks and sugar until lemon-colored. Add chocolate. Fold in stiffly beaten whites. Bake in a greased baking dish, set in a pan of hot water, for one hour at 325. Serve with plain or whipped cream.

Souffle Tip: If a bit of yolk gets into a bowl of egg whites, use the edge of an eggshell to scoop it out. Even the smallest amount of yolk will prevent the egg whites from whipping properly.

Debbie Landis
 Lancaster Co.
 Poultry Ambassador

ALLEGED POACHED EGG

1 egg
 1 small bowl
 Water
 Buttered toast
 1 tablespoon warm milk
 Fill small bowl 1/4 with water. Place bowl in microwave. Microwave water on high to boil. Immediately after water is boiling, set

microwave for one more minute. Quickly crack egg and place egg in boiling water. Microwave approximately one minute until desired poaching is reached. Remove egg with slotted spoon, place egg on buttered toast and cover with warm milk. Enjoy!

Lon Atkins
 Chester Co.

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Featured Recipe

Naturally great tasting, goat milk products are good for you. Long considered an alternative for those with cow milk sensitivities, goat milk's fine texture and digestibility are due to smaller, naturally homogenized fats. Goat milk also has a higher percentage of short and medium chain fatty acids from cow's milk and is lower in cholesterol and higher in calcium, phosphorus, and vitamins A and B.

If you would like to know where to purchase goat products or would like recipes using goat milk and cheeses, send for information: American Dairy Goat Products Association (ADGPA), P.O. Box 458, W7702 Cty. X, Darien, Wisconsin 53114. Or, call (414) 728-1633 or Fax 414-728-1658.

Here is one selected from a colorful brochure from the ADGPA.

CHIVE AND GOAT CHEESE PUFFS

7 tablespoon butter, cut up
 1 cup water
 1 1/2 cups flour
 1/4 teaspoon cayenne
 4 eggs
 4 ounces soft, fresh goat cheese
 2 teaspoons fresh chives, chopped

Put butter and water into saucepan and bring to a boil. Lower heat and stir in flour, salt, and cayenne with a wooden spoon. Leave on low heat for about 8 minutes or until butter coats the bottom of the pan. Remove from heat and put mixture into food processor with eggs and goat cheese. Pulse until blended. Chill. Heat oven to 350 degrees. Roll small balls of the dough and bake for 30 to 35 minutes on a greased cookie sheet. Serve immediately, or cool, split, and stuff with crab or chicken salad.

The dough for these delectable and savory pastries can be made hours ahead and refrigerated.

Recipe Topics

If you have recipes for the topics listed below, please share them with us. We welcome your recipes, but ask that you include accurate measurements, a complete list of ingredients and clear instructions with each recipe you submit. Send your recipes to Lou Ann Good, Lancaster Farming, P.O. Box 609, Ephrata, PA 17522. Recipes should reach our office one week before publishing date.

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