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KICK-BUTT DEVILED EGGS



Ingredients

- 6 hard-boiled eggs, peeled
- 2 Tablespoons mayonnaise
- 1 teaspoon prepared horseradish
- 1 Tablespoon dijon mustard
- 1 Tablespoon pickle relish, drained
- Parsley flakes

Step 1: Cut the eggs in half lengthwise and remove the yolks.

Step 2: Mix the yolks with the mayo, horseradish, mustard and relish.

Step 3: Refill the eggs with the mixture. Sprinkle with parsley flakes.



Q: Who should you invite over if you have deviled eggs?

A: An eggs-orcist.



BREAKFAST BURRITO



Ingredients

- ½ pound bacon
- 5 eggs
- 1 can refried beans
- 1 medium tomato, cut up
- 1 cup shredded cheddar cheese
- 4 flour tortillas (10 inch)
- Salsa
- Sour cream

Step 1: Fry the bacon until evenly brown. Drain and set aside.

Step 2: Pan scramble the eggs (no water or milk needed).

Step 3: Heat the refried beans and warm up the tortillas.

Step 4: Spread the beans on the tortilla, then cover with one quarter of the bacon, eggs, tomato and cheese. Roll tortillas into burritos, top with sour cream and salsa. Serves four.

SHOULD EGGS BE REFRIGERATED?

Backyard eggs that are fresh and have not been washed do not need to be refrigerated, as long as you are going to use them within a relatively short period of time.

According to the American Egg Board's Egg Safety Center, the shelf life for an unrefrigerated egg is 7 to 10 days; for refrigerated, 30 to 45 days. A simple rule of thumb is one day at room temperature equals one week under refrigeration.



FRENCH TOAST SUPREME



Ingredients

- 4 eggs
- ½ cup milk
- 10-12 slices bread (my preference is oatmeal or multi-grain)
- 1 cup granola
- ½ teaspoon cinnamon
- Maple syrup

Utensils

- 2 flat-bottomed pans that will hold a slice of bread.
- Griddle
- Blender or food processor

Step 1: Grind up granola with cinnamon in a blender until it is the consistency of cornmeal. Put in one of the flat-bottomed pans.

Step 2: In a separate bowl mix together eggs and milk. Pour mixture into second flat-bottomed pan.

Step 3: Dip each side of a slice of bread into the egg mixture, then dip it into the granola crumbs to coat it.

Step 4: Fry on well-oiled griddle until golden brown and a little crunchy.

Step 5: Serve with pure maple syrup.

For best results, use bread that is a bit dry. If bread is very fresh, separate the slices and set them out on the counter to dry a little before using.





BAKED EGGS IN HASH NESTS



Ingredients

- 4 eggs
- 1 can (15 oz.) corned beef hash
- 2 Tablespoons fine dry bread crumbs
- Salt and pepper to taste

Utensils

- 6" square baking pan

Step 1: Spread hash evenly in the baking pan. Form four depressions by pressing the bottom of a ½ cup measure into the hash.

Step 2: Break an egg into each depression, sprinkle with bread crumbs and salt and pepper.

Step 3: Bake at 375° for about 30 minutes or until eggs are as firm as you prefer.





HAM, CHEESE & BROCCOLI QUICHE



Ingredients

- 6-8 eggs
- ¾ cup milk
- 1 cup chopped cooked ham
- 1 cup shredded cheddar cheese
- 1 cup chopped broccoli
- 1 deep-dish pie shell
- Salt and pepper to taste

For a tasty variation, substitute imitation crab chunks, mushrooms and swiss cheese for the ham, broccoli and cheddar.

Step 1: Pre-bake pie shell.

Step 2: Beat together eggs, milk, salt and pepper. Add ham and cheese.

Step 3: Pour mixture into pre-baked pie shell.

Step 4: Bake at 350° for 45 minutes.

Step 5: Let stand for several minutes before serving.

A man goes into a restaurant and is seated. An especially cute waitress comes to his table and asks, “What would you like, sir?”

He looks at the menu, then up at the pretty waitress and answers, “a quickie.”

The waitress turns and walks away in disgust. After she regains her composure she returns and asks again, “What would you like, sir?” Again the man answers, “A quickie, please.”



This time she asks the man to leave.

As he is walking out, quite puzzled by the waitress’ response, a gentleman at the next table leans over and whispers, “Um, Pal, I think it’s pronounced ‘quiche’.”