

MENU 6

B R E A K F A S T S P E C I A L

Fry one pound of bacon or two pounds of sausage.

Scrambled Eggs:

Use 1 1/2 egg per person

Add: 3 tablespoons milk
1 teaspoon salt
1/2 teaspoon pepper

Scramble well.

Cook in skilled with one tablespoon of bacon or sausage drippings.
If you are not serving bacon or sausage, then use one tablespoon of margarine or butter.

Prepare one package of frozen hash browns according to package directions.

SERVE WITH:

Toast
Jelly
Juice
and
Milk

Instead of scrambled eggs, a fun recipe is Baked Eggs in Buttercups.
If you fix this, you won't need to serve toast. I learned this recipe when I went to Girl Scout cooking school.

Baked Eggs in Buttercups:

6 eggs
6 bread slices
Salt and pepper
Melted butter

Remove crusts from bread. Shape bread into greased muffin pan. Brush with melted butter. Break an egg into each bread cup. Season with salt and pepper. Bake 15 minutes (or until eggs are firm as desired) in a 325 degree oven.