

EGGS AND BREAKFAST BREADS

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Eggs

Bacon, Lettuce, and Tomato Custard

- 1 pound of slab bacon, sliced 1/4th inch thick
- 1 head of Romaine lettuce, coarsely chopped
- 10 eggs
- 1/3 cup wine mustard
- 1/4 teaspoon cayenne pepper
- 2 teaspoons salt
- 1 quart whipping cream
- 4 cups whole wheat bread cubes, (1/2 to 1 inch cubes)
- 3 firm, ripe plum tomatoes, thickly sliced

Dice the bacon into 1/2 inch pieces. Cook the bacon over moderate heat in a heavy skillet, stirring frequently, until crisp and brown. Remove with a slotted spoon and drain on paper towels.

In a large sauce pan of boiling water, cook the lettuce for 1 minute. Drain immediately and plunge into ice water to stop the cooking. Drain well and squeeze dry.

Preheat the oven to 375 degrees. In a large bowl, whisk the eggs thoroughly. beat in the mustard, cayenne pepper and salt. Slowly beat in the cream.

Butter a 9 by 13 inch baking dish. Sprinkle the bacon, lettuce, and bread crumbs evenly over the bottom of the dish. Pour the egg mixture over the top. Arrange the tomato slices on the top.

Bake in the center of the oven for 45 to 50 minutes, until puffed, golden brown and firm in the center. Let cool on a rack for at least 20 minutes before cutting into squares and serving.

Serves 8 to 10 people.

If you are a BLT sandwich lover, you'll like this dish. This dish could also be used as a luncheon dish or as a simple supper dish. Just serve a soup, this casserole, and a simple dessert for an easy meal.

MEP

Breakfast Casserole with Bacon

- 8 slices raisin bread, with crust removed
- 1/2 pound cheddar cheese, grated
- 6 eggs
- 3 cups eggnog or milk or a combination of the two
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 teaspoon dry mustard
- 1/2 pound bacon, partially cooked

Crumble the bread and mix with the cheese. Spread on the bottom of a greased 9 x 13 inch baking dish. Beat eggs and/or eggnog. Add salt, pepper and mustard to eggs and/or eggnog and pour over the bread mixture. Layer the bacon strips across the top, cover and refrigerate over night.

Bake, uncovered, at 350 degrees for 50 minutes.

Serves 6 – 8.

MEP

Breakfast Casserole with Italian Sausage

- 1/2 small loaf of French bread cut into 1/4 inch slices
- 1/2 cup light olive oil
- 1/2 cup Rose' wine
- 6 hard boiled eggs, sliced
- 2 pounds of Italian sausage, either bulk or in casings
- 1 pound fresh mozzarella cheese, grated
- 1/4 pound mushrooms,

if available use Italian porcine mushrooms reconstituted in white wine

Preheat oven to 350 degrees. Heat a skillet, large enough to hold the sausage, over medium heat. If sausage is in casings, remove the casings and crumble the sausage. Brown the sausage until the fat is released.

Combine the olive oil and the wine. Dip one side of each slice of bread in the oil and wine mixture. The assembling is to make two layers in a large shallow, Pam sprayed, baking dish. Each layer uses half of the ingredients in the following order; first the bread, dipped side up, followed by the sausage, the sliced hard boiled eggs, and lastly the grated mozzarella cheese. Briefly sauté the mushrooms in olive oil and add to the top.

Bake at 350 degrees about 15 minutes or just until hot through and the cheese is melted.

Serves 6 - 8.

This is an excellent breakfast casserole with an Italian flair. The eggs can be boiled, the sausage cooked, and the cheese grated ahead of time. Just add to the baking time as the sausage will be cold. The dish is best assembled just before cooking.

MEP

Breakfast Casserole with Sausage

- 1 1/2 pounds ground sausage
- 1 cup medium cheddar cheese, grated
- 6 slices bread, broken up (I prefer whole wheat)
- 4 beaten eggs
- 2 cups milk
- 1 teaspoon salt
- 1 teaspoon Dijon mustard

Brown the sausage. Mix together the eggs, milk, salt and mustard; set aside. In a 7 x 11 inch buttered casserole place the broken bread in a layer on the bottom. Next layer the browned sausage and cover with a layer of the grated cheese. Pour the egg mixture over the top and refrigerate overnight.

Bake for 1 hour at 325 degrees.

Serves 6 – 8.

MEP

Brunch Special

- 1 one pound package frozen hash brown potatoes
- 1/3 cup sour cream
- 1/3 cup milk
- 1/4 teaspoon salt
- 4 eggs
- 4 slices Canadian style bacon

Put hash browns in a two-quart baking dish. Cover with plastic wrap and place in microwave for 6 - 7 minutes. Mix sour cream, milk, and salt. Blend into hash brown. Make four indentations in the potatoes. Break an egg into each indentation. Place a slice of Canadian bacon over each egg. Cover and microwave for 5 minutes or until the eggs are cooked. Let stand for 2 minutes.

Serves 2 - 4 A good Sunday brunch recipe for the family and quick and easy. Blueberry Muffins go well with this dish.

MEP

Cheesy Ham Puff

- 9 slices of white bread with crusts removed
- 1 pound Muenster cheese, sliced
- 1/2 pound ham, sliced
- 4 eggs
- 1 1/2 cups milk
- 1/4 cup Dijon mustard

In a 6 x 10 inch baking dish, arrange half of the bread slices. Cover with half of the cheese and all of the ham. Place remaining bread over and top with the rest of the cheese. In a medium bowl, beat eggs, milk, and mustard. Pour over casserole.

Bake in a preheated 325 degree oven for 40 minutes or until puffed, brown and firm.

Serves 6.

MEP

Deviled Eggs

- 6 hard boiled eggs
- 2 tablespoons vinegar
- 4 tablespoons mayonnaise
- 1/2 teaspoon Dijon mustard
- 1/2 teaspoon Worcestershire sauce
- salt and pepper to taste

Tray Garnishes: (Optional)

- parsley sprigs
- olives, green and/or black

Egg Garnishes: (Optional)

- black olives, thinly sliced
- pimento
- caviar

To hard boil eggs, place them in a single layer in a heavy sauce pan. Add vinegar and just enough cold water to cover. Bring to a boil and leave on stove for a total of 20 minutes. Remove from heat and let stand in the hot water for 10 more minutes. Drain and cool. Crack under cold running water.

Slice eggs in half lengthwise and remove yolks. Sieve yolks, add remaining ingredients and mix until thoroughly blended. This is easy to do in a mixer or food processor.

Fill the whites with the egg yolk mixture. This can be done with a teaspoon or with a pastry tube. To make a pastry tube simply roll four or five sheets of wax paper into a cone shape and fill with the yolk mixture.

Arrange the stuffed egg whites attractively on a platter lined with lettuce leaves. The leaves keep them from sliding around and garnish with parsley and olives.

Makes one dozen.

If you want to be really fancy you can put a very thin slice of olive on each egg, or a small piece of pimento, or even a little bit of caviar.

A simple variation is to add 1/4 to 1/2 teaspoon of curry which everyone seems to like.

MEP

Eggs Benedict

- 2 English muffins or toaster biscuits (I prefer these) slit in half
- 4 eggs, poached
- 4 slices Canadian bacon, fried
- 1 cup Hollandaise Sauce

Put two halves of an English muffin in a serving dish with sides, for each serving. Place a slice of fried Canadian bacon on each muffin. Top each bacon slice with a poached egg. Cover with Hollandaise sauce and serve immediately.

Serves 2 generously.

I usually find half a serving is plenty for me.

Really not hard to make and makes a delicious (but high calorie) breakfast.

Hollandaise Sauce:

- 3 egg yolks
- 1/4 teaspoon Dijon mustard
- 1 tablespoon fresh lemon juice
- 1 cup melted butter (1/2 pound)

Put egg yolks, mustard, and lemon juice in bowl of food processor. Beat until well blended. Add the melted butter just a few drops at a time at first, then increasing the flow to a slow steady stream about 1/16 an inch wide. The slower you add the butter the thicker the sauce will be, but it must be continuous. Stop at once when all the butter is added. If you do not stop, your sauce will break down.

MEP

Mary Ellen's Frittata

- 3 tablespoons unsalted butter (can use olive oil)
- 2 medium potatoes, halved
- 2 large leeks (white and light green part only), thinly sliced
- 1/2 cup sliced mushrooms
- 6 slices Canadian bacon, cut in 1-inch pieces
- 7 eggs
- 3/4 teaspoon dried marjoram
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 medium tomato, thinly sliced
- 4 ounces of cheddar cheese, grated (about 1 cup)

Cook potatoes in boiling salted water until just tender (about 12 minutes). Drain, cool slightly, peel and thinly slice. Melt butter in large, heavy skillet over low heat. Add leeks and mushrooms and cook until almost tender. Add bacon and sauté for two or three minutes. Cover leek mixture with the sliced potatoes.

Preheat broiler. In medium bowl, whisk eggs, marjoram, salt, and pepper. Pour mixture over vegetables in the skillet. Cover and cook over low heat until eggs are set around edges and center is barely set (about 10 minutes). Place a layer of tomatoes over frittata. Sprinkle cheese over tomatoes. Broil until cheese melts and begins to brown. Cut in wedges and serve. Serves 4.

Frittata recipes seem to be like Impossible Quiche. Any combination of vegetables, any type of meat, if any, is used, and any kind of cheese that readily melts works in this recipe. Some recipes put the tomato, if used, under the cheese, and others sprinkle tomato on top after cooking. Some of the combinations that I have found include:

- 1 cup of fresh corn, 1/2 cup chopped zucchini, 1/3 cup green onions, tomatoes, no meat, 1 teaspoon basil, 1 tomato chopped, and no cheese.
- 1 minced clove of garlic, 10-ounce package of frozen spinach, thawed and well-drained, 1 cup chopped ham, 1 teaspoon nutmeg, and 2 tablespoons of mustard, gruyere cheese.
- 1/4 cup chopped onion, 10-ounce package of frozen spinach, thawed and well drained, 1 cup chopped ham, 1 teaspoon basil, and Parmesan cheese.
- 1 cup thinly sliced red onion, no meat, 1 teaspoon basil, and mozzarella cheese.
- 2 medium potatoes, 1 thinly sliced onion, 1 red bell pepper, cut 1/3-inch strips, 1 yellow bell pepper, cut in 1/2-inch strips, no meat, 1 teaspoon marjoram, 1/4 teaspoon sage, and goat cheese.
- 2 medium potatoes, 1 thinly sliced onion, 1/2 pound bacon, cooked and cut into bite-sized pieces, 1 teaspoon basil, and Swiss cheese.
- 1 thinly sliced onion, 1 cup of well-drained, canned black beans, 1 cup of fresh corn, no meat, 1 teaspoon cilantro, 1 tomato chopped, and gruyere cheese.
- 1/3 cup sliced green onions, 1 clove garlic minced, 1 1/2 cups broccoli florets, 2/3 cup drained, canned black beans, no meat, 2 teaspoons chili powder, 1/2 teaspoon ground cumin, chopped tomato, and sharp cheddar cheese.

MEP - Adopted from several Bon Appetit recipes

Hard Boiled Eggs

Pierce wide end of eggs with an egg piercer and place them in a single layer in a heavy sauce pan. Add 1 tablespoon of vinegar for every three eggs and just enough cold water to cover. Bring to a boil and leave boiling for a total of 20 minutes once stove is turned on. Remove from heat and let stand in the hot water for 10 more minutes. Drain and cool. Crack under cold running water.

This is the best way I have found to hard boil eggs. Eggs are not over or under cooked and cracking is kept to a minimum.

If you do not have an egg piercer, I suggest you get one. They are inexpensive and really cut down on the cracking.

MEP

Impossible Quiche

- 3 eggs
- 1/2 cup Bisquick
- 1/2 cup melted butter
- 1 1/2 cups milk
- 1/2 teaspoon salt
- pepper to taste
- 1 cup Swiss cheese, grated (or any other kind)
- 1/2-1 cup ham, chicken or turkey that is cooked and cut into bite-sized pieces
- 1/2 cup sliced mushrooms
- 1/4 cup onion, minced

Place eggs, Bisquick, melted butter, milk, salt, and pepper in blender or food processor and mix for a few seconds. Pour into a greased 10 inch pie pan. Sprinkle the cheese, meat, mushrooms, and onions over the top. Push gently under the surface with the back of a spoon.

Bake at 350 degrees for 45 minutes or microwave for 10-12 minutes or until center is set. Let stand for 10 minutes before serving.

Serves 4 An excellent recipe for using leftovers. Easy, quick to assemble, and a nice change from the usual main dishes. Serve with a salad or vegetable and some fruit for a simple but appealing meal.

I have also used Oregon Shrimp with Gruyere cheese and it was excellent. You can add any cooked vegetable, mushrooms, or any meat to this recipe in any combination that you like.

I used this recipe to use up all the leftovers from three days of meals for my sorority retreat. Everyone was impressed with the results and the fact that all the food was used.

MEP

Puffy Omelet

- 4 eggs
- 4 tablespoons cream
- 2 tablespoons butter
- salt and pepper to taste

Separate eggs. Beat egg whites until stiff. Beat egg yolks until thick and lemon colored, beat in cream and add salt and pepper to taste. Fold the beaten egg yolk mixture into the beaten egg whites.

Melt butter in a heavy skillet until sizzling. Pour egg mixture into skillet. Turn heat to low and cook slowly until light brown underneath, about 10 minutes. Bubbles will still appear through uncooked puffy top and mixture will look moist.

Place skillet in a 350 degree oven. Bake until light brown on top and until, when touched with finger, no imprint remains (about 10-15 minutes. Make a 1/2 inch crease across the omelet. Slip turner under, tip skillet to loosen omelet and fold in half without breaking. Roll omelet top side down onto a warm platter.

Serves 2 - 4 This omelet is excellent served by itself. You can also put a cheese or mushroom sauce over the top. You can put creamed chicken or ham over the top for a main dish.

MEP

Breakfast Breads

Banana Bran Muffins

- 1 1/3 cups All-Bran cereal
- 1 cup mashed banana
- 6 tablespoons vegetable oil
- 1/3 cup honey
- 1/4 cup molasses
- 1 egg at room temperature
- 1 teaspoon fresh lemon juice
- 1 cup plus 2 tablespoons all-purpose flour
- 1 1/4 teaspoons baking powder
- 1/2 teaspoon cinnamon
- 1/2 teaspoon baking soda
- 1/2 teaspoon salt
- 1/2 cup chopped dates

Preheat oven to 400 degrees. Generously grease twelve 2 1/2 inch muffin cups or line with paper baking cups.

Mix together the cereal, mashed bananas, vegetable oil, honey, molasses, egg, and lemon juice in a medium bowl.

Combine flour, baking powder, cinnamon, baking soda, and salt in a large bowl. Stir in the dates. Make a well in center of dry ingredients. Add banana mixture to well. Stir into dry ingredients until just blended - batter will be lumpy.

Spoon batter into prepared cups filling each 3/4 full.

Bake until muffins are brown and tester inserted in center comes out moist but clean - 20 to 25 minutes. Cool five minutes. Serve warm.

Makes 12 large muffins.

MEP - Better Homes and Gardens

Blueberry Buckle

3/4 cup sugar
1/4 cup soft shortening
1 egg
1/2 cup milk
2 cups sifted flour
2 teaspoons baking powder
1/2 teaspoon salt
2 cups blueberries

Crumb Mixture:

1/2 cup sugar
1/3 cup sifted flour
1/2 teaspoon cinnamon
1/4 cup soft butter

Mix thoroughly the sugar, shortening and egg. Stir in the milk. Sift the dry ingredients together and stir into the sugar, shortening and milk mixture. Gently stir in the blueberries. Mix the crumb mixture ingredients together. Sprinkle the top with the crumb mixture.

Bake at 375 degrees in a 9 x 9 inch pan for 25 to 35 minutes.

MEP

Blueberry Muffins

- 1 egg
- 1/2 cup milk
- 1/4 cup salad oil
- 1 1/2 cups flour
- 1/2 cup sugar
- 1 teaspoon salt
- 3 teaspoons baking powder
- 1 cup blueberries

Beat the egg. Stir in the milk and salad oil. Sift flour, sugar, salt and baking powder together. Stir into egg mixture just until flour is lumpy. Add blueberries. Fill greased muffin tins 2/3 full.

Bake at 400 degrees for 20 to 25 minutes.

Makes 12 medium-sized muffins.

MEP

Blueberry Coffecake

Blueberry Filling

- 4 cups blueberries
- 1 cup water
- 2 tablespoons lemon juice
- 1 1/4 cups sugar
- 1/3 cup cornstarch

Batter

- 3 cups flour
- 1 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- 1/4 teaspoon ground mace
- 1 cup butter
- 2 slightly beaten eggs
- 1 cup milk
- 1 teaspoon vanilla

Crumb Topping

- 1/2 cup sugar
- 1/2 cup flour
- 1/4 cup butter
- 1/2 cup chopped walnuts

Blueberry Filling: In a saucepan combine berries and water and simmer, covered, about five minutes or until berries are tender. Stir in lemon juice. Mix the sugar and cornstarch together and stir into the berry mixture. Cook and stir until thickened and bubbly. Cool.

Batter: In a mixing bowl stir together the flour, sugar, baking powder, salt, cinnamon and mace. Cut in the butter until the mixture resembles fine crumbs. Combine the eggs, milk and vanilla. Add to the flour mixture, mixing until blended.

Crumb Topping: In a mixing bowl combine the sugar and flour. Cut in the butter until the mixture resembles coarse crumbs. Stir in the nuts.

Spread half of the batter in a greased 9 x 13 inch baking dish. Spread the cooled blueberry mixture over the batter. Spoon the remaining batter in small mounds over the berry mixture, spreading out as much as possible. Sprinkle topping over the batter.

Bake at 350 degrees for 45 to 50 minutes.

MEP

Coffee Cake

Cake Ingredients:

- 1/4 cup sugar
- 1/4 cup shortening
- 1 egg
- 1/2 cup milk
- 1 1/2 cups sifted flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt

Streusel Mixture:

- 1/2 cup brown sugar, packed
- 2 tablespoons flour
- 2 teaspoons cinnamon
- 2 tablespoons melted butter
- 1/2 cup chopped nuts

Mix thoroughly the sugar, shortening and egg. Stir in the milk. Sift the dry ingredients together and stir in. Spread batter in greased and floured 9 inch square pan. Mix the streusel ingredients together and sprinkle over the top.

Bake at 375 degrees for 25 to 35 minutes.

Makes 9 three-inch squares

You can put a layer of your favorite fruit or a cup of berries on the bottom before adding the batter.

MEP

Favorite Pancakes

2 eggs
1 7/8 cups milk
3 tablespoons melted butter
1 7/8 cups sifted flour
1 1/2 tablespoons sugar
2 1/4 teaspoons baking powder
3/4 teaspoon salt

Separate eggs. Beat yolk until thick and lemon colored. Beat egg whites until stiff. Add milk and melted butter to egg yolks. Add flour, sugar, baking powder and salt to egg yolk mixture and beat with a rotary beater until smooth. Fold in the stiffly beaten egg whites.

Makes 20 or so pancakes depending on the size you make them.

A cup of fruit or berries can be added to this batter. I often use blueberries or mashed bananas.

MEP

Fall Harvest Muffins

- 2 cups all purpose flour
- 1/3 cup sugar
- 1 tablespoon baking powder
- 1 teaspoon ground cinnamon
- 1/4 teaspoon baking soda
- 1/4 teaspoon ground allspice
- 1/4 teaspoon ground nutmeg
- 1 cup apple cider or apple juice
- 1/3 cup vegetable oil
- 1/4 cup pure maple syrup
- 1 large egg, beaten to blend
- 1 teaspoon vanilla extract
- 2 medium apples, peeled, cored, and grated
- 1 cup golden raisins
- 3/4 cup coarsely chopped walnuts

Position rack in center of oven and preheat to 400 degrees. Line muffin cups with paper liners. Combine flour, sugar, baking powder, ground cinnamon, baking soda, ground allspice, and nutmeg in a large bowl. Whisk apple cider, vegetable oil, maple syrup, egg, and vanilla extract in medium bowl to blend. Add to dry ingredients and mix just until combined. Fold in grated apple, raisins, and walnuts.

Divide batter equally among the muffin cups. Bake at 400 degrees until muffins are brown and tester comes out clean -- about 28 minutes.

Makes 12 medium muffins.

I found that this recipe makes closer to 15 or 16 muffins than the 12 the recipe states.

Mountain Bran Muffins

- 1/2 cup firmly packed brown sugar
- 1/4 cup butter
- 1/4 cup molasses
- 2 eggs
- 1 cup milk
- 1 1/2 cups bran
- 1 cup all-purpose flour
- 1 1/2 teaspoons baking soda
- 3/4 teaspoon salt
- 1/2 cup finely chopped nuts

Preheat oven to 400 degrees. Prepare muffin tins with paper liners. In medium bowl, cream sugar and shortening on low speed of electric mixer. Add molasses and eggs and beat well. Mix in milk, then bran. Sift together flour, baking soda and salt and stir in just until thoroughly blended. Fold in nuts.

Bake 15 minutes at 400 degrees.

Makes 18 muffins

MEP

Muffins

- 1 egg, slightly beaten
- 1/2 cup milk
- 1/4 cup cooking oil
- 1 1/2 cups sifted flour
- 1/2 cup sugar
- 2 teaspoons baking soda
- 1/2 teaspoon salt

Stir the milk and cooking oil into the beaten egg. Sift together the flour, sugar, baking soda and salt. Stir the sifted ingredients into the egg mixture just until flour is moistened. The batter should be lumpy. Do not over mix. Fill greased muffin cups 2/3 full.

Bake at 400 degrees for 20 to 25 minutes.

Makes 12 muffins.

Additions:

- Fill muffin cup 1/3 full and then drop a scant teaspoon of jelly or jam in the center of the batter and then add more batter to make 2/3 full.
- Add 1 cup of blueberries or huckleberries to batter. If frozen do not thaw.
- Add 1 cup of mashed bananas or other fruit to batter before filling muffin cups.

MEP

Pecan Sour Cream Coffee Cake

Batter:

- 1/2 cup butter
- 1 cup sugar
- 3 eggs
- 2 cups sifted flour
- 1 teaspoon baking powder
- 1 teaspoon soda
- 1 cup sour cream
- 1/2 teaspoon salt
- 1/2 cup golden raisins

Pecan Topping:

- 3/4 cup brown sugar, firmly packed
- 1 tablespoon flour
- 1 teaspoon cinnamon
- 2 tablespoons butter
- 1 cup chopped pecans

Batter: In the large bowl of your electric mixer, cream together butter and sugar. Add eggs, one at a time, beating well after each addition. Sift flour again with baking powder, soda and salt. Add to creamed mixture alternately with sour cream, making about 3 equal additions of each and blending after each addition. Sprinkle raisins over the top and stir in. Spread batter in a greased 9 x 13 x 2 inch baking dish.

Topping: Combine the brown sugar, flour and cinnamon. Cut in the butter until the consistency of corn meal. Mix in the chopped pecans. Sprinkle topping over the batter.

Bake in a moderate oven for about 30 minutes or until it tests done. Bake at 350 degrees for 30 minutes. Bake at 325 degrees if you use a glass pan.

Cut into squares and serve either warm or cold.

Makes 12 servings.

MEP

Southern-Style Biscuits and Sausage Gravy

- 2 lbs. lean pork sausage (from the butcher)
- 1/2 cup flour
- 2-4 cups milk
- 1 teaspoon onion powder
- 1 teaspoon salt
- 1/4 teaspoon pepper
- favorite biscuits

Using a large skillet, cook the sausage over medium-low to medium heat until well-browned, breaking into medium-sized pieces. Remove all but 1/4 to 1/2 cup of the rendered fat. Alternatively, remove all of the fat and add 1/3 cup butter.

Add the flour to the pan and continue to cook, stirring until the flour begins to brown. Add the seasonings and stir.

Add the milk as desired (2 cups makes a very thick gravy, and 4 cups will make a thin gravy). Continue to cook over medium-low heat until thickened, about 10-15 minutes. Adjust the seasonings as desired.

You can also add 1 cup diced sweet or green onions while cooking the sausage, and/or one cup of your favorite chiles.

You can also serve the gravy over toast, rice, or grits.

Serves 4-8

JPO

Swedish Pancakes

4 eggs
2 cups milk
1/2 cup flour
1/2 teaspoon salt
2 tablespoons sugar

Add all the ingredients together and beat until smooth. Bake in a moderately hot frying pan, spreading batter as thin as possible and turning once. When golden brown, spread with jam or jelly and roll up. Sprinkle with powdered sugar before serving.

My family likes them simply rolled up, then they unroll and put butter and syrup or jam on them and rereoll them to eat.

MEP

Waffles

3 eggs
1 1/2 cups milk
1 3/4 cups sifted flour
4 teaspoons baking powder
1/2 teaspoon salt
1/2 cup melted butter

Separate eggs. Beat egg yolks until thick and lemon colored. Beat egg whites until stiff. Add milk, flour, baking powder, salt and melted butter to eggs yolks and beat with a rotary beater until smooth. Fold in beaten egg whites.

Makes 8 waffles.

MEP

For a Texas variation, add 1/2 teaspoon vanilla extract to the batter, with the flour and fold in 1/2 cup of finely chopped toasted pecans with the egg whites.

RGP

Winter Squash-Apple Brunch Cake

- 2 1/4 cup all-purpose flour
- 2 teaspoons baking powder
- 1/2 teaspoon baking soda
- 1/2 teaspoon ground cinnamon
- 1/2 teaspoon freshly grated nutmeg
- 1/2 cup butter or margarine
- 1 1/3 cups sugar
- 1/2 teaspoon vanilla
- 3 eggs
- 3/4 cup mashed, cooked acorn or butternut squash
- 1/2 cup buttermilk
- 3 - 4 tart medium cooking apples such as Granny Smith or McIntosh
 - 1 cup finely chopped walnuts
 - 1 cup golden raisins
 - 1/4 cup sugar
 - 1/2 teaspoon ground cinnamon

Icing Ingredients:

- 1 cup powdered sugar
- buttermilk

Grease a 10-inch springform pan or 13 x 9 x 2 baking pan; set aside. Stir together flour, baking powder, baking soda, the first 1/2 teaspoon of cinnamon, and nutmeg; set aside.

In a larger bowl beat butter for 30 seconds or until softened. Add sugar and vanilla; beat until combined. Add the eggs, one at a time, beating well after each addition. Stir together mashed, cooked squash and buttermilk. Add squash mixture and dry ingredients alternately to the egg mixture; mix well.

Peel, core, and chop enough apple to make 1 1/2 cups. Stir chopped apple, walnuts, and 1/2 cup of the raisins into the batter. Spoon the batter into the prepared pan. Peel, core, and thinly slice enough of the remaining apple to equal 1 cup. Combine 1/4 cup sugar, and remaining 1/2 teaspoon cinnamon; toss with sliced apples. Arrange sliced apples on top of batter. Sprinkle with remaining raisins.

Bake at 325 degrees for 1 1/4 hours for springform pan or 55-60 minutes for 13 x 9 x 2 inch pan or until cake tests done with a toothpick. Cool on rack for 10 minutes. If using a springform pan, loosen sides of pan; cool on rack. Serve slightly warm or cool. Drizzle with powdered sugar icing or sprinkle with powdered sugar.

Makes 12-14 Servings.

Icing: Stir together powdered sugar and enough buttermilk to make a drizzling consistency.

MEP-Better Homes and Gardens 3/96