

10. Eggs & Cheese

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The Incredible Lawry's Skillet Supper

2 tablespoons butter	½ teaspoon crushed basil
½ cup chopped onion	¼ teaspoon Lawry's Seasoned Pepper
½ cup chopped green pepper	1 package (3 ounces) cream cheese, cubed
8 eggs	1 medium tomato, chopped
¼ cup milk	2 to 4 slices bacon, cooked and crumbled
1 teaspoon Lawry's Seasoned Salt	

In large skillet over medium heat, cook onion and green pepper in butter until tender. Mix eggs, milk and seasonings and pour over onions and green pepper. Add cheese and tomato. Gently push pancake turner completely across bottom and sides of skillet, forming large soft curds. Cook until eggs are thickened throughout but still moist. Sprinkle with bacon. Serves four.

Quiche

3 eggs	1 package frozen chopped spinach
1½ cups heavy cream	1 small onion, chopped
Salt & Pepper	1 pound mushrooms, chopped
Small mozzarella ball, grated	

Mix eggs, heavy cream and salt & pepper together. Put ½ cheese in egg mixture. Defrost spinach and squeeze water out of it. Sauté onion. Put on bottom of 10" pie shell. Put spinach on top of onion. Pour egg mixture on top. Place balance of cheese on top. Top with 1 pound sautéed mushrooms. Bake at 375°F for about 35 to 40 minutes until puffy and brown.

Quiche Lorraine

3 eggs, lightly beaten	¼ cup finely minced onion
1 cup light cream	1 cup grated Swiss cheese
5 slices bacon, crisply cooked and crumbled	¼ teaspoon salt
3 tablespoons Grey Poupon Dijon Mustard	1/8 teaspoon pepper

1 unbaked 9" pie shell.

Combine all ingredients except pie shell. Pour into pie shell. Bake in preheated 375°F oven 35-40 minutes or until knife inserted in filling comes out clean.

Cheese Strata

Grease casserole. Put 6 to 7 slices bread in bottom. Remove crusts and cut in half. Cover with ¼ pound sliced American cheese. Pour over it 4 eggs beaten with 2½ cups milk. Salt, pepper and paprika. Soak overnight and bake at 350°F for 30 to 40 minutes or until cheese gets puffy.

Recommended Variation: Use Corning Ware deep saucepan. Layer bread and cheese and end with cheese layer. Use 6 eggs and 1 cup milk instead of 4 eggs and 2½ cups milk. Add crisp bacon with layers of bread and cheese. (Serves 6).

Cheese Strata

12 slices white bread	6 beaten eggs
¾ pound sliced American cheese	3 cups milk
1 10-ounce package frozen chopped broccoli, cooked	2 tablespoons instant minced onion
2 cups finely diced cooked ham	½ teaspoon salt
	¼ teaspoon dry mustard

Cut 12 donuts and holes from bread – set aside. Fit scraps of bread (top crust removed) in bottom of 13x9x2” baking dish. Place cheese in a layer over bread. Add a layer of broccoli, then ham. Arrange bread donuts and holes on top. Combine remaining ingredients. Pour over bread and all. Cover and refrigerate at least 6 hours or overnight. Bake uncovered in slow oven 325°F 55 minutes. Sprinkle with shredded cheese 5 minutes before end of baking time. Before cutting in squares let stand 10 minutes until firm. Grease baking dish. Serves 12. Freeze bread then cut donuts.

Broccoli and Ham Strata

1 pound cooked ham, finely chopped (3 cups)	6 slices bread, crusts removed
1 bunch fresh broccoli, chopped (4 cups)	6 eggs
½ cup chopped fresh onion	½ teaspoon dry mustard
3 cups (12 ounces) shredded cheddar cheese, divided	1 teaspoon Worcestershire sauce
	3 cups milk

In large bowl mix chopped ham, broccoli, onion and 2 cups cheddar cheese. Butter a 3-quart baking dish. Place trimmed bread on bottom of dish. Spoon broccoli-ham mixture over bread. Beat eggs with dry mustard, Worcestershire sauce and milk; pour over broccoli mixture and sprinkle with remaining 1 cup cheddar cheese. Let stand for 10 minutes before baking. Place baking dish in pan of hot water and bake in 375°F oven for 50 minutes, or until a knife inserted in center comes out clean. Let stand for 5 minutes before serving. Makes 6 to 8 servings.

Italian Sausage Strata

½ pound Italian sausage (sweet, hot or combination)	½ loaf Italian bread
½ cup chopped green pepper	3 eggs
1 medium size onion, chopped	2½ cups milk
1 can (16 ounces) tomatoes, drained	1 teaspoon salt
	1 tablespoon grated Parmesan cheese

Remove casings from sausage. Brown in large skillet about 10 minutes, breaking it up as it browns. Stir in green pepper and onion. Cook another 5 minutes; add tomatoes, breaking up pieces. Cook 15 minutes to remove most of the liquid.

Slice bread; place half the slices in bottom of buttered 8x8x2” baking pan; spread with meat mixture. Top with remaining bread. Beat eggs in medium size bowl. Stir in milk and salt. Pour over bread. Sprinkle with cheese. Cover and refrigerate at least 1 hour or overnight. Bake in 325°F oven for 1 hour or until puffed and golden. Remove to wire rack. Let stand 10 minutes before serving.

Brunch Eggs

4 ounces mushrooms	½ cup cottage cheese
10 ounces broccoli (frozen or fresh blanched)	1 tablespoon flour
¼ cup milk	½ teaspoon tarragon
6 eggs	½ teaspoon Beaumonde Seasoning (or French's All Purpose Seasoning)
2 teaspoons butter	2/3 cup bread crumbs
1 can Cream of Chicken Soup	

Cook broccoli and mushrooms. Layer in pan. Cook milk, eggs and butter. Scramble until just moist. Heat soup, cottage cheese, flour and seasoning. Layer eggs over veggies and soup mixture over eggs. Sprinkle bread crumbs over dish. Bake at 350°F 20-25 minutes uncovered.

Soda Crackers Baked Omelet

4 eggs	1 cup mushrooms (drained)
1 cup milk	¼ pound Velveeta cheese (cubed)
¾ cup cubed ham	½ teaspoon salt (short)
½ cup green pepper	12 crushed soda crackers

Beat eggs and milk. Add rest of ingredients. Pour into greased 9x9x2" pan. Bake at 350°F 35-40 minutes.

Impossible Bacon Quiche

12 slices bacon, cooked and crumbled	1 cup Bisquick
1 cup shredded natural Swiss cheese (about 4 ounces)	4 eggs
1/3 cup chopped onion	¼ teaspoon salt
2 cups milk	1/8 teaspoon pepper

Preheat oven to 400°F. Lightly grease 10" pie plate. Sprinkle bacon, cheese and onion in pie plate.

Beat milk, Bisquick, eggs, salt and pepper in a medium-size bowl with electric mixer until smooth, about 1 minute. Pour into pie plate. Bake in a hot oven (400°F) for 35 minutes or until top is golden brown and knife inserted halfway between center and edge comes out clean. Let stand 5 minutes before cutting. Garnish with tomato slices and bacon strips, if you wish. Refrigerate any remaining quiche.

Impossible Ham 'N Swiss Pie

2 cups cut-up fully cooked smoked ham	4 eggs
1 cup shredded natural Swiss cheese (about 4 ounces)	2 cups milk
1/3 cup chopped green onions or chopped onions	1 cup Bisquick baking mix
	1/4 teaspoon salt, if desired
	1/8 teaspoon pepper

Heat oven to 400°F. Grease pie plate, 10x1½". Sprinkle ham, cheese and onions in plate. Beat remaining ingredients until smooth, 15 seconds, in blender on high or 1 minute with hand beater. Pour into plate. Bake until golden brown and knife inserted in center comes out clean, 35 to 40 minutes. Cool 5 minutes. 6 servings.

Impossible Chicken 'N Broccoli Pie

1 package (10 ounces) frozen chopped broccoli	1-1/3 cups milk
3 cups shredded Cheddar cheese (12 ounces)	3 eggs
1½ cups cut-up cooked chicken	¾ cup Bisquick baking mix
2/3 cup chopped onion	¾ teaspoon salt, if desired
	¼ teaspoon pepper

Heat oven to 400°F. Grease pie plate, 10x1½". Rinse broccoli under running cold water to thaw; drain thoroughly. Mix broccoli, 2 cups of the cheese, the chicken and onion in plate. Beat milk, eggs, baking mix, salt and pepper until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 25 to 35 minutes. Top with remaining cheese. Bake just until cheese is melted, 1 to 2 minutes longer. Cool 5 minutes. 6 to 8 servings.

Impossible Broccoli 'N Cheddar Pie: use 2 packages (10 ounces each) frozen broccoli. Omit chicken.

Impossible Lasagna Pie

½ cup creamed cottage cheese (small curd)	1 cup shredded mozzarella cheese (4 ounces)
¼ cup grated Parmesan cheese	1 cup milk
1 pound ground beef, cooked and drained	2 eggs
1 teaspoon dried oregano leaves	2/3 cup Bisquick baking mix
½ teaspoon dried basil leaves	1 teaspoon salt
1 can (6 ounces) tomato paste	¼ teaspoon pepper

Heat oven to 400°F. Grease pie plate, 10x1½". Layer cottage cheese and Parmesan cheese in plate. Mix cooked beef, oregano, basil, tomato paste and ½ cup of the mozzarella cheese; spoon evenly over top. Beat milk, eggs, baking mix, salt and pepper until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 30 to 35 minutes. Sprinkle with remaining cheese. Cool 5 minutes. 6 to 8 servings.

Sausage And Egg Bake

2 pounds bulk sausage
4 slices white bread, cubed
8 ounces (2 cups) grated sharp
cheddar cheese

8 large eggs
2½ cups milk
1½ teaspoons salt
1½ teaspoons dry mustard

In large skillet, break up and sauté sausage over medium heat. Drain off fat. Place bread cubes in bottom of 3-quart casserole or baking dish. Add cooked sausage, then grated cheese. In bowl, beat together eggs, milk, salt and mustard until frothy. Pour egg mixture over cheese and sausage in casserole. Cover and refrigerate overnight. When ready to cook, bake at 350°F for 45 minutes. Makes eight servings.

Spinach Quiche

1 cup Bisquick
¼ cup milk

2 eggs
¼ cup chopped onion

Mix together and spread on bottom of greased 9x13" pan for crust.

1 package frozen chopped spinach,
thawed and drained
4 ounces Monterey Jack cheese, cubed
½ cup grated Parmesan cheese

12 ounces creamed cottage cheese
½ teaspoon salt
2 cloves garlic, crushed
2 eggs

Mix together and spread on top of crust. Bake 20 minutes at 375°F.