

Breakfast for a Crowd

By Mrs. Kelder

*prep night
before!
12-15 servings

Scrambled Egg Casserole

1 cup cubed ham or Canadian bacon
1/4 cup chopped green onion
3 T. butter or margarine melted
1 doz. eggs - beaten
1-4 oz can sliced mushrooms drained
Cheese Sauce (see attached recipe)

1/4 cup melted butter
2 1/4 cups soft bread crumbs
1/8 t paprika

- Sauté ham & onion in 3 T butter until onion is tender
- Add eggs & cook over Med-High heat
 - stir until large curds form
- when eggs are set, stir in mushrooms & cheese sauce
 - Soup eggs into greased 13x9 pan
- Combine 1/4 cup melted butter & bread crumbs
 - Mix well & spread evenly over egg mixture
 - Sprinkle with paprika
 - Cover & chill over night

Uncover Bake 350°
30 minutes or until heated to your satisfaction!



Cheese Sauce

- 2 T butter
2 1/2 T flour
2 c milk
1/2 t salt
1/8 t pepper
4 oz (1 cup) shredded American Cheese
- Melt butter in sauce pan over low heat
 - Blend in flour
 - Cook 1 minute
 - gradually add milk
 - cook over medium heat until thick
 - Stir constantly
 - Add salt, pepper, cheese
 - stir until cheese melts & mixture is smooth (2 1/2 c sauce)

