

DEVILED EGGS WITH CHEESE-SHRIMP SAUCE

Do you like to do the unexpected? Then try this for dinner; it may become one of your "regulars."

- 9 hard-cooked eggs
- 3 tablespoons mayonnaise
- 1 tablespoon chopped sweet pickle
- 2 teaspoons vinegar
- ½ teaspoon dry mustard
- Dash Worcestershire sauce
- Dash pepper
- 1 can (4 ounces) mushroom stems and pieces, drained
- 1 can (4½ ounces) shrimp, rinsed and drained
- ¼ cup milk
- 1 can (10¼ ounces) condensed Cheddar cheese soup
- 4 cups hot cooked rice (page 221)

Cut peeled eggs in half lengthwise. Slip out yolks; mash with fork. Mix in mayonnaise, pickle, vinegar, mustard, Worcestershire sauce and pepper. Fill egg whites with the egg yolk mixture, heaping it up lightly.

Heat oven to 350°. Heat mushrooms, shrimp, milk and soup just to boiling, stirring occasionally. Spread rice in ungreased baking dish, 11½x7½x1½ inches.

Arrange eggs in 3 rows on rice; pour soup mixture over eggs and rice. Bake uncovered 15 minutes. If desired, garnish with snipped parsley.

6 TO 8 SERVINGS.

The Deviled Eggs fit perfectly if you use the correct pan.



EGG FOO YONG

- 2 tablespoons salad oil
- 3 eggs
- 1 cup bean sprouts, drained
- ½ cup chopped cooked pork
- 2 tablespoons chopped onion
- 1 tablespoon soy sauce
- Sauce (below)

Heat oil in large skillet. Beat eggs until thick and lemon colored; stir in bean sprouts, pork, onion and 1 tablespoon soy sauce.

Pour ¼ cup mixture at a time into skillet; with broad spatula, push cooked egg up over meat to form a patty. When patties are set, turn to brown other side. Serve hot with Sauce.

5 SERVINGS.

SAUCE

- 1 teaspoon cornstarch
- 1 teaspoon sugar
- 1 teaspoon vinegar
- 2½ tablespoons soy sauce
- ½ cup water

Combine all ingredients in small saucepan. Cook, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute.

EGGS BENEDICT

Prepare Blender Hollandaise Sauce (page 357); hold sauce over warm water. Split 3 English muffins; toast and butter each half. Fry 6 thin slices cooked ham in butter until light brown. Prepare 6 poached eggs (page 206). Place 1 ham slice on cut side of each muffin; top with a poached egg. Spoon warm sauce over eggs.

6 SERVINGS.

EGGS ON CORNED BEEF HASH

- 1 can (15 ounces) corned beef hash
- 6 eggs
- Salt and pepper

Heat oven to 350°. In each of six ungreased 5- or 6-ounce baking dishes, press about ¼ cup hash against bottom and side. Break 1 egg into each dish. Season with salt and pepper. If desired, sprinkle each with 1 tablespoon shredded Cheddar cheese. Bake uncovered 20 to 25 minutes.

6 SERVINGS.