



Shirley's Egg Scramble

Cheese Sauce: 2 T butter, melted & stir in 2 T flour, then add 2 Cups warm milk, salt & pepper & 1 Cup grated cheddar cheese.

1 Cup diced Canadian bacon

12 Eggs, beaten

¼ lb. mushrooms

4 T melted butter

¼ tsp Paprika

¼ Cup scallions

3 T butter

1 recipe cheese sauce

2 Cups bread crumbs

Cook Canadian bacon & scallions in 3 T butter. Add eggs & scramble until set. Fold eggs and mushrooms into cheese sauce. Turn mixture into a greased baking dish. Sprinkle bread crumbs over the top, drizzle 4 T melted butter, paprika over that. Cover and chill overnight in refrigerator. Take out 30 minutes before baking. Bake uncovered 350 for 30 minutes (or 45 maybe). Great for a brunch party.

Shirley King Brinker (from Marliyn Brinker)

I remember as a little girl having breakfast over at Aunt Shirley's—it was always a feast with a beautifully set table, real table linens and beautiful glassware. I wanted to have a beautiful home and entertain as effortlessly one day as my gracious & beautiful Aunt did!