

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).