

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.