

Sheet1

NAME,C,41	TIME,C,15	YIEI	CALC	Q1	Q2,CQ3,CQ4,C,6Q5,CQ6,CQ7,CQ8,C						
GILLIE'S OMELET	15 MINUTES	2	260	4	1/4	1/2	1/8	2			
SOUFFLE DE TUNA AND BROCCOLI	1 1/4 HOURS	6	265	4	1/4	3/4	1 1/4	1	1	6	
BARB'S ZUCCHINI QUICHE	40 MINUTES	6	380	2	1/2	4	1	1/4	1/2	1/4	
STUFF THEM EGGS	45 MINUTES	12	70	6	1/4	1/4					
EGG, POTATOE, AND BACON DELIGHT	55 MINUTES	6	440	1	2	1	1/3	1/4		6	1/4

Sheet1

Q9Q1M1,C,12	M2,C,12	M3,C,1	M4,C,1	M5,C,12	M6,C,12	M7,C,1	M8,C,12	M9,C,1	M10,C,
	CUP	TSP.	TSP.	TBS.					
TBS.	CUP	TSP.	CUP	10 OZ. PKGE.	6 OZ. CAN				
	POUND		CUP	CUP	TSP.	TSP.			
	CUP	TSP.							
1 2 8 OZ. PKGE.			CUP	TSP.			POUND	CUP	TBS.

Sheet1

I1,C,47

EGGS

BUTTER

ZUCCHINI, SHREDDED

HARD COOKED EGGS

BACON, DICED

I2,C,47

WATER

ALL-PURPOSE FLOUR

SHREDDED SWISS CHEESE

MAYONNAISE

POTATOES, PEEL AND CUT IN SMALL CUBES

I3,C,47

SALT

SALT

EGGS

SALT

CHOPPED ONION

Sheet1

I4,C,47	I5,C,47	I6,C,47
PEPPER	BUTTER	YOUR CHOICE OF FILLINGS
MILK	CHOPPED BROCCOLI	TUNA, DRAINED
BUTTERMILK BAKING MIX	OLIVE OIL	SALT
BUTTERMILK BAKING MIX	PEPPER	SALT

Sheet1

17,C,47

18,C,47

19,C,47|10,C,47

EGGS, SEPARATED
ITALIAN SEASONING

EGGS

SHREDDED SWISS CHEESE MILK BUTTER, MELTED

Sheet1

ST1,C,142

BEAT EGGS, WATER, SALT AND PEPPER IN BOWL.

MELT BUTTER IN SAUCEPAN AT MEDIUM HEAT. STIR IN FLOUR AND SALT, COOK FOR 1 MINUTE. STIR IN MILK UNTIL

PREHEAT OVEN TO 400F. GREASE 9 INCH PIE PLATE.

SLICE EGGS HALFWISE. REMOVE YOLKS AND PLACE IN BOWL. FINELY MASH YOLKS WITH FORKS.

GREASE 9X9 BAKING PAN. PREPARE BACON. COOK POTATOES, ONION, PEPPER AND 1/2 TSP. SALT IN SKILLET -

Sheet1

ST2,C,142

IN SKILLET AT MEDIUM HEAT, MELT BUTTER AND COAT SKILLET WITH IT. POUR EGG MIXTURE INTO SKILLET.

IN ANOTHER BOWL BEAT EGG YOLKS SLIGHTLY, BEAT IN SMALL AMOUNT OF TUNA MIXTURE. STIR RAPIDLY AND

MIX ZUCCINI, CHEESE, EGGS, BUTTERMILK MIX, OLIVE OIL, SALT AND SEASONINGS UNTIL WELL BLENDED IN BOWL

STIR IN MAYONNAISE AND SALT UNTIL SMOOTH.

REMOVE SKILLET FROM HEAT AND STIR IN BACON. PREHEAT OVEN TO 375F.

Sheet1

ST3,C,142

COOK UNTIL SET AROUND EDGE. SHAKE SKILLET TO KEEP OMELET MOVING FREELY IN PAN.

PREHEAT OVEN TO 325F. IN LARGE BOWL AT HIGH SPEED, BEAT EGG WHITES UNTIL PEAKS FORM. FOLD TUNA M

POUR MIXUTRE INTO PIE PLATE. BAKE 30-35 MINUTES.

WITH SPOON, PILE YOLK MIXTURE INTO EGG WHITES. COVER AND REFRIGERATE.

BEAT EGGS, CHEESE, MILK, BUTTERMILK MIX, BUTTER AND 1/2 TSP. SALT IN BOWL UNTIL WELL MIXED. POUR IN

Sheet1

ST4,C,142

INCREASE HEAT SLIGHTLY AND BROWN OMELET. ADD FILLING IF DESIRED AND FOLD OVER HALF OF OMELET ON
POUR MIXTURE INTO UNGREASED 2 QT. SOUFFLE DISH. BAKE 45 MINUTES.

SPOON POTATOE MIXTURE ON TOP. BAKE 20-30 MINUTES.

Sheet1

ST5,C,142	ST6,C,142	ST7,C,142	SYS_ID,N,8,0
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