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Eggs and cheese

Brunch eggs

Brunch eggs

½ lb	bacon	1	tbsp	vegetable oil	
1	can	mushroom soup	¼ lb	mushrooms, sliced	
¼	cup	sherry	¼	cup	green onions, chopped
18		eggs	1½	cup	Monterey Jack cheese, grated
2	tbsp	milk	1½	cup	Cheddar cheese, grated
1	tsp	parsley, chopped			paprika
		pepper to taste			

Procedure

- 1 Cook bacon until crisp, then chop.
- 2 Combine soup and sherry. Beat together the eggs, milk, parsley and pepper.
- 3 Sauté mushrooms in oil. Add egg mixture and cook until barely set. Add bacon.
- 4 Spoon half mixture into 9" x 13" greased baking dish. Cover with half the soup mixture and half the cheeses. Repeat and sprinkle with paprika. Bake uncovered at 300° for about 45 minutes

Servings: 12

Cheese fondue

A treat we used to have during the week between Christmas and New Year's - a nice change from turkey!

½ lb	Swiss Emmental, grated	2 cups	dry white wine
½ lb	Gruyère, grated		salt and pepper
2 tbsp	flour		French bread
1 clove	garlic		

Procedure

- 1 Toss together the grated cheese and flour.
- 2 Cut garlic in half and rub inside of earthenware pot.
- 3 Pour in wine. Heat over very low heat or in microwave oven.
- 4 Stir in cheese, stirring constantly until bubbly.
- 5 Cut bread into cubes and dip into fondue.

Servings: 4

Cheese supper ring

Serve with salad and soup.

2 cups	all-purpose flour	2	tbsp	shortening	
4	tsp	baking powder	2/3	cup	milk
1/2	tsp	curry powder	3/4	cup	old Cheddar cheese
1	tsp	salt			

Procedure

- 1 Sift together the dry ingredients and cut in the shortening with a pastry blender.
- 2 With a fork, quickly stir in the milk. Add more milk as necessary to form a soft light dough.
- 3 Turn onto a floured board. With floured hands, knead about 20 strokes. Roll into a 12" x 12" square, about 1/2" thick.
- 4 Sprinkle evenly with cheese and roll up. Join the ends and pinch the dough together to form a circle. Bake for 30 - 40 minutes.
- 5 place on greased cookie sheets. With scissors, make cuts into the roll, almost all the way through, at 1" intervals. Twist each cut portion to the right so it lays flat the whole roll resembles a pinwheel. Bake at 375° for 30 - 40 minutes, until golden brown.
- 6 When cooked, sprinkle extra cheese on the top and put under the broiler for a few minutes.

Easy quiche

1 cup Biscuit mix (Bisquik)
1 cup milk
1 cup old Cheddar cheese
4 eggs

1 cup ham or shrimp
1 cup green pepper, green onions or mushrooms
¼ cup margarine

Procedure

1 Mix all ingredients together. Pour into pie plate. Bake at 350° for 40 minutes.

Servings: 6

Macaroni with bacon and leeks

¾ lb	macaroni	6 oz	cheese
6 oz	bacon		salt and pepper to taste
3	leeks, small	2 tbsp	Parmesan cheese
2	tbsp margarine	1	tbsp breadcrumbs
1½	tsp flour	2	pinches cayenne pepper
2½	cup milk		

Procedure

- 1 Cook macaroni for 10 minutes. Drain.
- 2 Cook bacon slightly. Chop leeks and then cook with bacon until leeks are soft. Mix bacon, leeks and macaroni.
- 3 Melt margarine, add flour and cook for a few seconds. Gradually add milk. Cook, stirring, until thick. Add cheese, salt and pepper.
- 4 Pour sauce over macaroni mixture. Mix Parmesan cheese, breadcrumbs and cayenne pepper and sprinkle on top of mixture. Bake 30 - 40 minutes at 350°.

Servings: 6

Sausage and egg casserole

Nenny's recipe

6	eggs	1	pkg	sausage meat, cut into cubes
2	slices			salt and pepper
2	oz.		pinch	dried mustard

Procedure

- 1 Layer cubed meat and bread in buttered pan.
- 2 Beat eggs and add cheese, mustard, salt and pepper. Cover over meat and bread.
- 3 Bake at 350° for 45 minutes.

Soups

Canadian chowder

Nenny's recipe

1	pkg	frozen fish fillets	6	soda crackers
		bacon, cut into 1" pieces	2 - 3	tbsp butter
½	cup	chopped onion		salt and pepper
2 - 3		potatoes, peeled		flour
4 - 5	cups	milk		

Procedure

- 1 Cut fish into bite-sized pieces.
- 2 Fry bacon until crisp, remove and drain.
- 3 Add onion and sauté until tender.
- 4 Stir in potatoes and 2 cups of water. Cover and cook until tender (about 10 minutes).
- 5 Add fish and cook 10 minutes.
- 6 At same time, heat milk, crackers, butter and seasonings. Stir in potato and fish mixture and bacon.
- 7 Thicken with flour, if needed and heat to cook the flour. Do not boil.

Servings: 5

French onion soup

1 1/2 lb	onions, thinly sliced	8 - 9 cups	beef stock
2	tbsp margarine	1/2 cup	vermouth
1	tsp salt		salt and pepper
1/4	tsp sugar		French bread, rounds
2	tbsp flour	1/2 lb	Swiss cheese

Procedure

- 1 In a covered saucepan, cook the onions slowly in margarine for 15 minutes. Remove cover, raise heat and add the salt and sugar. (The sugar helps to brown the onions.) Cook for 30 - 40 minutes, until onions are golden brown.
- 2 Sprinkle in flour. Stir and cook for 3 minutes. Heat the stock and add it to onion mixture, stirring with a whisk. Add vermouth and simmer for 30 - 40 minutes.
- 3 the cheese and put slices on top of toasted French bread. Pour soup into oven proof bowls. Top with toast and cheese. Place under grill to melt the cheese.

Gazpacho

Nenny's recipe. Great summer soup.

5	cups	tomato juice	2	stalks	celery, chopped
1 1/2	cups	water	1	cup	sour cream
1	pkg	onion soup mix			

Procedure

- 1 Combine tomato juice, water, onion soup mix and celery in large container. Refrigerate at least 1 to 2 hours. Strain thoroughly.
- 2 Blend in sour cream before serving. Decorate with cucumber and/or tomato slices.

Servings: 7

Pear, port and potato soup with Stilton

A recipe from the LCBO "Food and Drink." An elegant winter soup.

2	tblsp	butter	¼	cup	celery, chopped
3		Bosc or Bartlett pears, peeled, cored and chopped	2	cups	Yukon Gold potatoes, cubed
½	cup	white port	¼	cup	whipping cream
6	cups	chicken or vegetable stock			salt and pepper
1	cup	onion, chopped	4	oz.	Stilton, crumbled
3		leeks (white part only), cleaned and finely chopped			

Procedure

- 1 Melt butter in a skillet on medium heat. When butter sizzles add pears and cook for 7 to 10 minutes or until tender and browned. Add Port and bring to boil. Reserve Port and pears.
- 2 Add stock to large pot. Add onion, leeks, celery and potatoes. Bring to boil on medium heat. Reduce heat to low, cover and simmer for 15 minutes or until all vegetables are tender. Add pears and Port and cook together 5 more minutes.
- 3 Purée in food processor or blender until smooth. Return to pot, add cream, season with salt and pepper and simmer together for 5 minutes to blend flavours.
- 4 Serve topped with cheese.

Servings: 7

Soupe au pistou

A recipe from a friend in Nice - Nicole Favre.

	petit salé	1	poireau
200 gm	haricots verts	2	oignons
150 gm	haricots gras		Sauce
1	tomate	1 - 2 gousses	d'ail
4 - 5	carottes		basilic
3	courgettes	1 cuillère	huile d'olive
4 - 5	pommes de terre		gruyère

Procédure

- 1 Faire revenir le petit salé. Ajouter tous les légumes coupés en carrés. Ajouter l'eau et du sel.
- 2 Laisser cuire 15 minutes ou jusqu'à ce que tous les légumes soient cuits.
- 3 Sauce: Piler de l'ail et du basilic. Ajouter une tomate pelée. Mélanger avec l'huile.
- 4 Ajouter la sauce à la soupe. Ne pas faire bouillir la soupe. Servir avec du gruyère.

Zucchini soup

1 lb	zucchini, thinly sliced	½ tsp	curry powder
1	onion, small	½ tsp	lemon juice
1	tbsp		salt and pepper
2	cups		chives, chopped
	chicken broth		

Procedure

- 1 Cook zucchini and onion in butter until soft.
- 2 Add broth, curry powder and lemon juice.
- 3 Blend and add chives.