

Crustless Custard Pie

8 to 10 servings

- 1 can (13 oz.) evaporated milk
- 5 eggs
- $\frac{2}{3}$ cup sugar
- 3 tablespoons butter, melted
- 2 tablespoons flour
- 1 teaspoon vanilla
- $\frac{1}{8}$ teaspoon nutmeg
- Whipped cream, optional

Grease and flour 9-inch pie plate, making sure all areas are well coated. Put all ingredients except whipped cream in blender container. Cover and blend 30 seconds. (Scrape down sides of blender container with rubber spatula, if necessary.) Blend until smooth, about 1 minute. Pour into prepared pie plate. Bake in preheated 350°F. oven 40 to 45 minutes or until knife inserted near center comes out clean. Garnish with whipped cream, if desired.

Holiday Souffle

4 servings

- Butter
 - Grated Parmesan cheese
 - 4 eggs
 - 4 ounces sharp Cheddar cheese, cubed
 - 1 package (3 oz.) cream cheese, cubed
 - $\frac{1}{3}$ cup half and half or light cream
 - $\frac{1}{4}$ cup grated Parmesan cheese
 - $\frac{1}{2}$ teaspoon onion salt
 - $\frac{1}{2}$ teaspoon dry mustard
 - $\frac{1}{4}$ cup finely chopped green pepper
 - $\frac{1}{4}$ cup finely chopped drained pimiento
- Butter bottom and sides of 1-quart souffle dish or casserole. Dust with Parmesan cheese. Set aside. Put remaining ingredients except green pepper and pimiento in blender container. Cover and blend at medium speed until smooth, about 1 minute. (Scrape down sides of blender container with rubber spatula, if necessary.) Blend at high speed another 10 to 15 seconds. Carefully pour half of mixture (about $\frac{1}{4}$ cups) into prepared dish. Sprinkle half of pepper and pimiento over mixture. Pour in remaining mixture. Sprinkle with remaining pepper and pimiento. Bake in preheated 350°F. oven 45 to 50 minutes or until puffy and delicately browned. Serve immediately.



Georgia Egg Commission
Georgia State Farmer's Market
Forest Park, GA 30050