

★ Asparagus Egg Medley, con't.

at once; heat to boiling, stirring constantly. Boil and stir until mixture is smooth and thickened. Remove from heat; add cheese, stirring until melted. In greased 2-qt. casserole, alternate layers of reserved asparagus spears, egg slices and cheese sauce. Sprinkle with corn flakes, completely covering eggs. Bake in preheated 350° F. oven 15-20 minutes or until hot and bubbly. Serve over toast points, if desired. Makes 6 servings.



PATRIOT PEACH PIE

- 4 eggs, slightly beaten
- 9-inch unbaked pie shell
- 1 can (16 oz.) sliced peaches, well drained* and quartered OR 1 1/4 cups cubed fresh peaches
- 1/3 cup sugar, divided
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1/4 cup flaked coconut, optional
- 1 1/2 cups milk, scalded
- 1 teaspoon vanilla
- 1/4 teaspoon salt

Arrange peaches in an even layer on bottom of pie shell. Combine 1 tablespoon sugar with cinnamon and nutmeg; sprinkle sugar-spice mixture and coconut, if desired, over peaches. Beat together eggs, remaining sugar, milk, vanilla and salt. Pour over peaches. (Place pie plate on oven rack when filling to prevent spilling.) Bake in preheated 400° F. oven 30-35 minutes or until knife inserted halfway between center and outside edge comes out clean. Cool or chill pie before serving. Makes 6 servings.

*After thorough draining of peaches, pat with paper toweling to absorb excess moisture.



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