

By Nola Straub

Spring is springing. You can see little green tulip and daffodil leaves popping through the soil. I see them peeking from under last year's iris leaves and I know I have to clean them off soon but will leave them a little longer to protect the delicate green leaves hiding underneath and let any frost lay on the dead leaves above. I remember wanting it to go away but we need to remember the joys of Winter as . . . Easter is approaching closer all the time. We will see bunnies and chicks appearing soon.

Wonder what spring will bring? Wet or dry? I wish everyone the best this summer. Spring brings eggs as well . . . And the bunnies to deliver them. Little ones laugh with glee at the colored eggs and candy coming soon. I look like an old white headed grandma but the spring is a delightful time of year before the summer work begins to enjoy the little ones searching for their eggs.

Baked Eggs

Pat Cramer

Pre-heat oven to 350 degrees.

6 eggs

1 sm. onion, chopped

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Wednesday, 27 March 2013 21:05 -

1/3 c. milk

1/4 lb. cubed Velveeta cheese

Salt

Pepper to taste

Beat eggs until frothy. Add all other ingredients. Bake in a greased 8x8-inch pan at 350 degrees for 30 min. or longer until set.

Breakfast Balls

Pat Cramer

Pre-heat oven to 350 degrees.

1 lb. sausage

3/4 c. Bisquick baking mix

3/4 c. cheddar cheese, grated

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1 egg

Mix all ingredients and roll into 1 inch balls to put on ungreased cookie sheet. Bake 20-25 min. in 350 degree oven. Drain on cooling rack. Serve right away or freeze well.

Oriental Breakfast Eggs

Pat Cramer

1/2 green, yellow or red pepper, chopped

1 sm. can mushrooms

1 c. cooked rice

1 lb. seasoned bacon, ham or sausage

12 eggs, beaten

Soy sauce

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Cook until tender the chopped pepper. Add drained mushrooms, rice and the fried sausage, bacon or ham. Stir in the eggs and stir until done. Drizzle soy sauce over the top and serve with toast. Serves about 6. It is great for using up those little dabs of meat in the meat keeper in your refrigerator.

“When we have family around I am not above crumbling a little bit of left over ham, bacon bits, sausage, or hamburger in at the last minute into the eggs.”

Make ahead Breakfast

Casserole

Nola's Collection

2-4 slices of fresh bread, cubed in the bottom of a 9x13-inch baking pan. Add:

Frozen hash browns

Beat a dozen eggs well. Add:

1 c. milk

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4 c. cheddar cheese, grated

Stir milk and grated cheese, add:

2 c. ham, diced

Pour on bread slowly. Cover and place in refrigerator overnight. In the morning pour 1 can cream of mushroom soup over the top and bake 1 1/2 hours in 350 degree oven.

I like to set the alarm in our room and get up and get it started in time for it to bake before the family starts to arise to the smell of breakfast cooking.

Cream of Vegetable Soup Patricia Cramer

2 c. water plus 2 bouillon cubes

1 c. diced raw potato

1/2 c. sliced carrot

1/2 c. shredded celery

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1/2 c. chopped onion

1 c. shredded cabbage

2 tbsp. butter, melted

3 tbsp. all purpose flour

1 1/2 c. milk

Combine first 5 ingredients in 2-quart saucepan. Bring to a boil and simmer 15 min. Add cabbage; simmer 5 additional minutes. Melt butter; stir in flour and cook until smooth, stirring constantly. Remove from the heat; gradually stir in milk. Boil, stirring constantly, 1 min. Add to cooked vegetable mixture. Heat to serving temperature. Do not boil. Season with salt and pepper.

Recipes/memories are welcomed. Send to: Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.