

Sharing with Wauneta: Church breakfasts are always fun . . .

Written by Wauneta Breeze
Wednesday, 16 October 2013 20:08 -

By Nola Straub

I have been told ladies just like to have lunch. That's true but I am sure the guys enjoy their meals, too. It is always fun to have something to eat before or after church services. It is also fun to see what the others think of fixing. Send in some of your favorites to Share with Wauneta.

Church Egg Scramble

Church Ladies

Preheat oven to 350 degrees before baking.

1/4 c. butter

1 1/2 c. ham

1 tbsp. minced onion or 1/4 c. diced onions

36 eggs

Brown butter, ham and onions, then add the eggs which have been beaten. (Eggs are medium eggs.) Divide scrambled eggs between two 9x13-inch pans. Cheese Sauce for 9x13-inch pans.

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Cheese Sauce

3/4 c. butter

3/4 c. flour

3 c. milk

3 c. diced Velveeta cheese

3/4 tsp. salt

3 dashes of pepper

Cook slowly in a saucepan on the stove until it thickens. Stir often. Slowly cook. Pour cooked cheese sauce over the eggs in the 9x13-inch pans. Sprinkle with bread crumbs and bake for 1 hour at 350 degrees.

This can be made the day before. Refrigerate and bake the next morning if desired or allow for the hour baking time after mixing and assembling the two 9x13-inch pans.

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Breakfast Sausage Soufflé Church Ladies

1 lb. sausage, cooked, drained, and crumbled

3 c. milk

3 slices bread, crumbled

9 eggs, slightly beaten

1 1/2 c. shredded cheddar cheese

Combine all ingredients and pour into 9x13-inch pan. Can refrigerate overnight or cook right away. Bake 1 hour in 350 degree oven until it looks nicely browned. Can substitute cooked bacon or ham for sausage.

Fancy Eggs

Church Ladies

1 c. bacon or ham

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1/4 c. onion

3 tbsp. butter

12 eggs

1 can mushrooms

Saute bacon or ham with the 1/4 cup onion. Beat eggs and add all the ingredients. Scramble and put in casserole dish. Cover with Cheese Sauce: Make white sauce and add 1 cup cheese of your choice. Add bread crumbs and paprika on top. Heat in the oven until bubbly.

Breakfast Pizza

Church Ladies

1 lb. sausage, browned

8 refrigerated crescent rolls

1 c. frozen hash browns

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1 c. shredded cheddar cheese

5 eggs

1/4 c. milk

1/2 tsp. salt

1/4 tsp. pepper

2 tbsp. Parmesan cheese

Variations:

1 1/2 c. frozen hash browns

Additional:

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1 c. Mozzarella cheese

Brown and drain sausage; set aside. Arrange crescent rolls on an ungreased 12-inch pan with points toward center. Press over bottom and sides to seal all seams. Sprinkle with sausage and potatoes. Top with cheddar cheese and set aside. Beat together the eggs, milk, salt and pepper; pour over filling. Sprinkle with Parmesan cheese. Bake at 375 degrees for 25-30 min.

Note: This can be prepared the night before. Pour egg mixture and top with cheese right before baking.

Tater Tot Casserole

Nola's Collection

1 lb. hamburger

1/4 c. chopped onion

1 can cream of mushroom soup

1 can cream of celery soup

8 slices Velveeta cheese

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1 pkg. frozen tater tots

1 can green beans, drained

Brown hamburger and Onion together; drain. Mix hamburger and onion mixture with soups and green beans. Spread in 9x13-inch pan. Top with cheese slices and then cover with Tater Tots. Bake 350 degrees for 30 to 40 min. Servers 6.

Hamburger-Biscuit

Casserole

Nola's Collection

Pre-heat oven to 350 degrees.

2 lbs. hamburger

2 rolls buttermilk biscuits

1/3 c. onion

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1 can drained mushrooms

Tomato or pizza sauce

1 c. grated colby cheese

In a skillet brown hamburger, mushrooms, and onion. Salt and pepper to taste. Add sauce of your choice. Grease a 9x13-inch cake pan and put unbaked biscuits in the pan. Place hamburger mixture on top of biscuits. Bake in 350 degree oven until biscuits are brown. Turn off oven. Place grated cheese on top and return to oven until cheese is melted.

Don't Forget to Share your Recipes with Wauneta.