



**CHICKEN SOUP IMPERIAL**

A quickly-made main dish soup, Chicken Soup Imperial, adds Oriental flair to an eye-catching dinner that includes spring rolls, a marinated vegetable dish of carrots, pea pods and bamboo shoots

**Incredible eggs**

Sometimes described as the complete food in a perfect package, eggs are the salvation of many cooks when unexpected company arrives, or when the larder is low and the budget is straining.

Take a half-dozen eggs—and some delicious entrees or side dishes are possible. Eggs aren't only for breakfast. They also are an ideal quick luncheon choice and filling enough for dinner.

To further enhance the highly edible egg, there is condensed soup to use as an ingredient, a cooking liquid or a piquant sauce. When extra servings are a concern, soup helps to increase the volume of food being prepared. That's easy on the budget. And since canned soup usually is on the shelf—that's easy on the cook.

One of the most impressive egg dishes, undoubtedly, is the souffle. Now, there is the rolled souffle—less intimidating for a novice cook to prepare, guaranteed not to "fall," and even able to be reheated. Rolled Souffle Escarole is a six-serving entree made with the same number of eggs, condensed cream of mushroom soup and a filling of chopped escarole and cottage cheese.

After the souffle is baked on a jelly roll pan and is removed to a cookie sheet, it is spread with the filling, then rolled jelly roll fashion and returned to the oven for five minutes.

Golden Egg Fu Yong, another six-eggs-dish, may be served as an entree or side dish and is prepared on top of the stove. The eggs are combined with condensed golden mushroom soup, sliced celery and green onions, bean sprouts and seasonings that include teriyaki sauce. The mixture is spooned onto a hot griddle or skillet and then served with a sauce that has the remaining soup as a base.

Six sliced hard-cooked eggs are layered in Sumptuous Salad—a delightful departure from the usual egg salad. This is a chilled loaf that begins with sliced mushrooms browned in butter with garlic. Added to the sauteed mushrooms are condensed cream of shrimp soup, cooked noodles, mayonnaise, chopped onion and pimiento and a dash of hot pepper sauce. The noodle mixture and eggs are layered into a loaf pan, chilled for at least six hours and served garnished with chopped parsley.

Decidedly different, these three new recipes prove once again that the incredible egg is one of the most useful of staple food products.

**ROLLED SOUFFLE ESCAROLE**

- 1 can (10 1/4 oz.) condensed cream of mushroom soup
- 6 eggs, separated
- 4 cups finely chopped fresh escarole or spinach
- 1 medium clove garlic, crushed
- 2 tablespoons butter or margarine
- 1/2 cup small curd creamed cottage cheese

Oil a jelly roll pan (15 x 10 x 1"); line with aluminum foil, extending about 3 inches beyond pan on each end (smooth foil). Oil and lightly flour bottom and sides of foil. **To make souffle:** In saucepan, heat soup; stir occasionally. Remove from heat; cool slightly. With electric mixer, beat egg yolks until thick and lemon-colored (about 5 minutes); stir into soup. In large bowl, using clean beaters, beat egg whites until stiff but not dry; gradually fold soup mixture into egg whites. Spread evenly in jelly roll pan. Bake at 350° for 20 minutes or until done. Turn out onto waxed paper-lined large cookie sheet; gently remove foil. Meanwhile, **to make filling:** In saucepan, cook escarole with

**Easy gourmet meals begin with eggs**

**GOLDEN EGG FU YONG**

- 1 can (10 1/4 oz.) condensed golden mushroom soup
- 6 eggs, slightly beaten
- Generous dash pepper
- Generous dash garlic powder
- 1 cup thinly sliced celery
- 1 cup bean sprouts
- 1/2 cup sliced green onions
- 1/4 cup ground ginger
- 3 teaspoons teriyaki sauce
- 1/4 cup water
- 1 teaspoon sugar
- 1/2 teaspoon vinegar

In bowl, blend 1/2 cup soup, eggs, pepper and garlic powder; stir in celery, bean sprouts, green onions, ginger and 2 teaspoons teriyaki sauce. For each egg fu yong, spoon about 1/4 cup egg mixture on hot lightly greased griddle or skillet. Cook until golden brown on each side. Add additional oil if necessary. Drain on absorbent towels; keep warm. Meanwhile, in saucepan, combine remaining soup, teriyaki sauce, water,

sugar and vinegar. Heat; stir occasionally. Serve with egg fu yong. Makes 12 egg fu yong, 6 servings.

**SUMPTUOUS SALAD**

- 1/2 cup sliced fresh mushrooms
- 1 medium clove garlic, minced
- 2 tablespoons butter or margarine
- 1 can (10 1/4 oz.) condensed cream of shrimp soup
- 3 cups cooked noodles
- 1/4 cup mayonnaise
- 1/4 cup chopped onion
- 1/4 cup chopped pimiento
- 2 tablespoons chopped parsley
- 1/8 teaspoon hot pepper sauce
- 6 sliced hard-cooked eggs

In saucepan, brown mushrooms with garlic in butter; add remaining ingredients except eggs. In loaf pan (9 x 5 x 3"), layer alternately noodle mixture and eggs beginning and ending with noodle mixture; pack firmly in pan. Cover; chill 6 hours or more. Run knife around edge of pan; unmold. Garnish with parsley. Makes 6 servings.



**ROLLED SOUFFLE ESCAROLE** A feathery-light rolled souffle with escarole filling requires only six eggs to serve six people.

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