

One bid for brunch is  
Scrambled Eggs in a Brunch Basket  
with Mushroom-Caraway Sauce.

### Buffet Scrambled Eggs

TO PREPARE AND COOK: 15 MIN.

- 12 eggs
- $\frac{1}{4}$  cup milk
- 1 teaspoon salt
- $\frac{1}{4}$  teaspoon black pepper
- $\frac{1}{4}$  cup butter

1. Put the eggs, milk, salt, and pepper into a bowl. Beat until just blended.

2. Heat a large skillet until just hot enough to sizzle a drop of water. Melt butter in skillet.

3. Pour egg mixture into skillet and cook over low heat. With a fork or spatula, lift mixture from bottom and sides of skillet as it thickens, allowing uncooked part to flow to bottom. Avoid stirring. Cook until eggs are thick and creamy.

4. Spoon scrambled eggs into hot Brunch Basket and serve with Mushroom-Caraway Sauce.

6 to 8 servings

Note: If desired, add coarsely chopped parsley to the egg mixture before cooking.

### Brunch Basket

TO PREPARE: 5 MIN.

TO TOAST: 10-15 MIN.

- $\frac{1}{4}$ - to  $\frac{1}{2}$ -lb. loaf of unsliced bread
- $\frac{1}{2}$  cup melted butter

1. Trim crusts from bread; cut out center of loaf leaving about 1-in. thickness at bottom and sides of the loaf.

2. Brush all surfaces with melted butter, and place the loaf on a baking sheet.

3. Toast in a 400°F oven until lightly browned, 10 to 15 min.

### Mushroom-Caraway Sauce

CONVENIENCE FOOD RECIPE

A hint of lemon-lime flavor heightens this tasty sauce.

TO PREPARE: 10 MIN.

TO COOK: 10 MIN.

- 1 10½-oz. can condensed cream of mushroom soup
- 1 7-oz. bottle lemon-lime carbonated beverage
- $\frac{1}{4}$  cup whipping cream
- $\frac{1}{4}$  teaspoon caraway seed
- $\frac{1}{4}$  teaspoon onion salt
- $\frac{1}{8}$  teaspoon freshly ground black pepper
- $\frac{1}{4}$  teaspoons wine vinegar

1. Put mushroom soup into a heavy saucepan; stir until smooth.

2. Gradually add lemon-lime carbonated beverage and then cream, stirring constantly.

3. Blend in the remaining ingredients and heat until mixture begins to simmer. About 2 cups sauce

### Zippy Cocktail

CONVENIENCE FOOD RECIPE

TO PREPARE: 5 MIN.

(allow time for chilling)

- 1 12-oz. can cocktail vegetable juices
- 1 10½-oz. can condensed consommé
- 6 or 8 drops Tabasco

1. Combine all ingredients; chill.  
2. If desired, garnish each serving with a dollop of thick sour cream and a sprig of parsley.

About 6 servings

### Kabobs Artichoke

TO PREPARE: 20 MIN.

TO BROIL: 10 MIN.

(allow time for marinating)

- Exotic herbs salad-dressing mix
- Brown and serve sausage links or all-beef sausage links, cut in halves
- Frozen artichoke hearts
- Thick red apple wedges
- Lemon juice
- Bacon, sliced extra thick

1. Prepare salad-dressing mix according to package directions. Marinate the sausage and artichoke hearts in the dressing for at least 4 hrs.

2. Dip apple wedges into lemon juice to prevent discoloration.

3. Pan-broil bacon slices until slightly browned on both sides. Remove from heat. Using a fork, immediately roll each slice into a curl; alternate bacon curls, sausage pieces, artichoke hearts, and apple wedges on skewers.

4. Arrange kabobs on broiler rack and brush with marinade. Place under broiler 3 in. from heat source and broil about 5 min. on each side, or until sausage is evenly browned; brush several times with marinade.

### Lamb 'n' Kidney Grill

LAMB CHOPS—Purchase lamb chops cut  $\frac{3}{4}$  to 1 in. thick. Broil or pan-broil; season with salt and pepper.

BACON CURLS — Pan-broil bacon slices until evenly browned. Remove one slice at a time from skillet and, using a fork, immediately roll into a curl; drain on absorbent paper.

LAMB KIDNEYS—Remove membrane and split kidneys through centers. Using scissors, remove cores and tubes. Marinate kidneys for 1 hr. in French dressing or brush with melted butter. Broil about 5 min. on each side, or until evenly browned. Season with salt and black pepper. Arrange lamb chops, bacon curls, and kidneys in a shallow decorative baking dish and place dish over a warmer. Garnish with broiled cherry tomatoes.

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