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House-Party Brunch



Chafing-dish scrambled eggs accompanied by Glazed Pork Sausage Patties and toasted English muffins make an easy-on-the-hostess brunch combination.

Family Weekly Cookbook • MELANIE DE PROFT, Food Editor

Party Scrambled Eggs

- 9 EGGS
- 1 14½-oz. can (1½ cups) evaporated milk
- 1 teaspoon Worcestershire sauce
- Few drops Tabasco
- ¼ teaspoon salt
- ¼ teaspoon black pepper
- 2 tablespoons snipped chives
- 2 tablespoons butter or margarine
- 1 3-oz. pkg. cream cheese, cut in small pieces

1. To the eggs in a bowl, add evaporated milk and the next four ingredients. Beat until light and foamy. Stir in the snipped chives.
2. Pour boiling water to a depth of about 1 in. into the outer pan of a 1½-qt. chafing dish; set over heat. Heat butter or margarine in the blazer (inner pan) over the hot water until completely melted.
3. Pour in egg mixture, cover, and cook for 15 min. without

stirring. Then stir once and continue cooking, covered, 15 min. longer.

4. Fold cream cheese pieces into the cooked eggs; cover and heat until cheese begins to melt, about 1 min.

6 to 8 servings

Glazed Pork Sausage Patties

- 1 lb. bulk pork sausage, shaped in patties about ½ in. thick
- ½ cup firmly packed dark brown sugar
- ½ teaspoon basil
- 4 teaspoons cider vinegar
- ½ teaspoon grated onion

1. Put sausage patties into large, heavy skillet; add 1 to 2 tablespoons water, cover, and cook slowly for 5 min.
2. Remove cover; pour off liquid. Add a mixture of the remaining ingredients and cook, turning patties frequently, until browned and glazed. Serve immediately.

6 to 8 servings