

happy, hospitable



EASTER

*Designed to tempt appetites,
imaginatively flavored food
is a pleasure to serve.*

**SOUR CREAM SCRAMBLED EGGS**

TO PREPARE AND COOK: 20 MIN.

- 6 eggs
- $\frac{1}{2}$ cup thick sour cream
- 1 teaspoon prepared mustard
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon black pepper
- 2 tablespoons minced onion or chopped chives
- 2 tablespoons butter
- $\frac{1}{2}$ cup coarsely chopped ripe olives

1. Put eggs, sour cream, mustard, salt, and pepper into a bowl. Beat with rotary beater just until blended. Blend in the onion or chives.
2. Heat an 8- to 10-in. skillet until just hot enough to sizzle a drop of water. Melt butter in skillet.
3. Pour in egg mixture and cook slowly over low heat. With a fork or spoon lift mixture from bottom and sides of pan as it thickens, allowing uncooked part to flow to bottom. Avoid constant stirring. Cook until eggs are thick and creamy throughout, but still moist. Remove from heat and fold in the olives. Serve immediately on hot, buttered toast.

About 4 servings

PARSLEYED SCRAMBLED EGGS

Follow recipe for Sour Cream Scrambled Eggs. Use the minced onion. Blend 2 tablespoons minced parsley into the egg mixture.

COTTAGE CHEESE SCRAMBLED EGGS

Follow recipe for Sour Cream Scrambled Eggs. Add 6 tablespoons milk to the eggs. Omit sour cream and prepared mustard; increase salt to $\frac{3}{4}$ teaspoon. Use the chives. Blend 1 cup cream-style cottage cheese into the egg mixture.

CHICKEN LIVERS AND MUSHROOMS

TO PREPARE AND COOK: 30 MIN.

- 2 lbs. chicken livers
- $\frac{1}{2}$ cup flour
- 1 teaspoon salt
- $\frac{1}{4}$ teaspoon white pepper
- $\frac{1}{4}$ teaspoon Accent
- $\frac{1}{2}$ cup butter
- 12 medium-size mushrooms, cleaned, sliced, and delicately browned in butter

1. Rinse chicken livers with cold water and drain on absorbent paper. (Properly cleaned livers should have no trace of green gall, the substance which might cause a bitter taste.)
2. To coat evenly, shake the chicken livers in a plastic bag containing a mixture of flour, salt, pepper, and Accent.
3. Heat butter in a large skillet over low heat. Place chicken livers in skillet. Cook about 10 min., or until chicken livers are lightly browned and tender; occasionally move and turn with a spoon.
4. When livers are browned, arrange on a warm serving platter. Top with the mushrooms and sprinkle with chopped parsley. Serve immediately.

About 6 servings

Note: For extra flavor, marinate chicken livers in 1 cup cream in refrigerator 12 hrs., or overnight. Drain livers and coat with flour mixture.

Spiced fruits, eggs with sausage,
and symbolic hot cross muffins
are delicious Easter-brunch eating.