

Salami Scrambled Eggs.

1 Small onion, chopped

2 tbsp. butter

3 eggs

$\frac{1}{4}$ cup milk

$\frac{1}{4}$ cup sliced hard salami

$\frac{1}{4}$ cup shredded Swiss cheddar.

In a small skillet, saute onion in butter until tender. In a small bowl beat eggs and milk. Add salami and cheddar. Pour into skillet. Cook and stir until eggs are completely set.

4/11/11 2 servings

Devilled Easter Eggs

Devilled eggs are totally retro but still a big favourite as a side or an appetizer.

6 large hard-cooked eggs, halved

3 tablespoons mayonnaise or whipped salad dressing

½ tsp. powdered mustard

¼ tsp. curry powder

1 green onion, finely minced

Halve eggs and remove yolks. Mash with other ingredients. Lightly fill whites with seasoned yolk mixture. Garnish with fresh herbs. Cover with plastic and refrigerate up to 24 hours. Serves 6.

Basic Omelette.

2-4 eggs
2 tbsp. milk

Topping suggestions

Grated cheese

Chopped onion

Sliced Mushrooms.

Chopped Green Pepper

Sliced Tomato
Chopped parsley
Pepper.

(over)

Directions:

Lightly beat together eggs and milk. Pour half the mixture into each compartment of omelette pan. Place open omelette pan in microwave and cook on med. Heat for 2-3 min until eggs are partially set. Stir from outside to inside, then arrange topping over each half and cook until eggs are set. (1-2 min) use your own ideas. Fold over one half of omelette over other half. Open. slide onto plate.

**Best-ever basic
deviled eggs!**

**8 hard-cooked
jumbo eggs, cooled**

1/3 cup mayonnaise

2 tsp. Dijon mustard

**1/4 tsp. coarse-grind
pepper**

1/4 tsp. salt

1/8 tsp. paprika

Directions:

- Peel eggs and cut in half lengthwise. Place yolks in bowl and stir in next 4 ingredients.
- Stuff egg white halves with mix using pastry bag or spoon.
- Sprinkle with paprika before serving. Serve immediately or refrigerate until ready to serve.

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