

# Spruce up your old egg recipes for family-pleasing taste appeal

Clever cooks have found that a few eggs and a little imagination can go a long way toward creating easy-to-prepare main dishes that are perfect for any meal of the day. When old familiar egg recipes are spruced up with San Antonio style, they take on new family-pleasing taste appeal.

In Mexico picante means hot and spicy. In San Antonio it refers to a spicy blend of garden-fresh flavors found in a popular sauce with authentic Mexican taste. A standby for eggs prepared any style, picante sauce makes a lively flavor difference in standard egg recipes when substituted for all or part of the liquid or used as a topping. For instant Huevos Rancheros, a Southwestern menu favorite, simply pour picante sauce into the skillet in which you've fried or poached eggs to warm it through before spooning on top.

with bacon, cheese and rice in a satisfying casserole that's a snap to fix. The "fire" of picante sauce and the "ice" of dairy sour cream provide the palate-pleasing contrast so typical of Tex-Mex specialties. Bake until the eggs are as done as you like them, and serve San Antonio style, with additional picante sauce.

Whether you call it quiche, egg and cheese pie or custard tart, this popular dish is "easier than pie" to prepare and ideal for brunch, lunch or supper. Picante Quiche quickly combines cheese, eggs, half and half and picante sauce to bake without fuss in a convenient frozen pie crust. As the hearty-flavored quiche bakes, an easy topping of picante sauce and fresh tomato is simmered for spooning over individual servings.

**FIRE AND ICE EGGS**  
5 strips bacon, cut into 1-inch pieces

3 cups hot cooked rice  
1 1/2 cups (8 oz.) shredded Colby, Cheddar or Monterey Jack cheese  
1/2 cup dairy sour cream  
1/4 cup picante sauce  
1/4 tsp. salt  
5 eggs

Cook bacon until crisp; drain well. Combine rice, 1 cup of the cheese, sour cream, picante sauce and salt; mix well. Spoon into 9-inch square baking dish. Make 5 deep indentations with the back of a spoon in the rice mixture. Drop an egg into each indentation. Arrange bacon around eggs and sprinkle with remaining 1/2 cup cheese. Bake at 350 degrees for 30 to 35 minutes or until eggs are cooked to desired doneness. Serve with additional picante sauce. Makes 5 servings.

**PICANTE QUICHE**  
1 cup (4 oz.) shredded Monterey Jack cheese  
2 tbsp. flour  
1 cup picante sauce  
1/2 cup half-and-half  
1/2 cup chopped red or green pepper  
4 strips bacon, cooked and crumbled  
5 eggs, beaten  
Dash salt and pepper  
1 9-inch frozen pie shell  
1 small tomato, chopped  
Toss cheese with flour in large bowl. Add 1/2 cup of the Picante Sauce, half-and-half, red pepper, bacon, eggs, salt and pepper; mix well. Pour into pie shell. Bake at 350 degrees for 35 to 40 minutes or until set. Remove from oven; let stand 10 minutes. While quiche stands, heat remaining Picante Sauce with tomato in small saucepan. Serve sauce over quiche. Makes 6 servings.

## Any occasion is time for scallops

I am a duck out of water when it comes to performing plumbing chores. But the kitchen faucet is important to cooking because water is a key aid or ingredient in many recipes.

It's bad enough when the faucet drips, but when the whole works malfunctions and pours from several unauthorized openings, it's time to put on the plumbing hat.

For the price of a plumber, I bought a new faucet and several vital accessories. Like a good handyman, I borrowed a pipe wrench.

Watching the plumber on his last visit paid a dividend. I knew where to turn off the water outside. Then I removed the old faucet and unscrewed the two nipples that I couldn't separate from the converters — all without panicking.

I wrapped Teflon tape around each end of the new nipples, after a demonstration at the hardware store, to ensure adequate sealing and screwed them into the water line. I installed the new faucet and tightened all the right connections.

I must admit I performed like a journeyman plumber. Then I was ready to do my cooking cap. To replace the faucet, I prepared a new recipe. The water, I am happy to report, came out of the correct opening.

### SCALLOPS AND MUSHROOMS

1 lb. bay scallops  
3 tbsp. margarine  
1/2 lb. mushrooms, thinly sliced  
2 tbsp. chopped green pepper  
3 tbsp. all-purpose flour  
1 cup milk  
Pinch of cayenne pepper  
1 tsp. chopped pimiento

## Ice cream is 1st prize in this kids game

The August issue of Woman's Day came up with an ingenious recipe for a children's party — one that provides not only a delicious snack, but a fun game.

You'll need two empty plastic-lidded cans, a 1 lb. and a 3 lb., 1 1/2 cups of rock or kosher salt, and about 7 1/2 lbs. of crushed ice.

Then, in the small can, you mix 1 cup heavy cream, 1 cup milk, 1 beaten egg, 1/2 cup sugar, 1 teaspoon vanilla, and 1/2 cup salt in the center of the larger can. Layer half the crushed ice alternately with half the salt in the space between the cans, and cover the larger can.

Now the fun begins: let the kids roll, or even kick, the can back and forth on a hard level surface for 10 minutes. Then open the outer can, empty out the old ice and water, lift out the small can, wipe the lid dry, and remove it. With a table knife or spatula, scrape the ice cream from the can sides to the center. Then return the small can, repack with ice and salt, cover, and put the kids to work for another five minutes.



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