

RECIPE

Westminster Eggs



Ingredients

- 1 lb. mild sausage, browned and drained, or onions and bell peppers for vegetarian casserole
- 6 eggs
- 2 cups milk
- 1 teaspoon salt
- 1 tablespoon mustard powder
- 6 slices white bread, cubed
- 1 cup grated cheese

Preparation

Beat eggs.

Add milk, salt, mustard powder and bread. Mix well.

Add cheese and sausage.

Pour into a greased 9x13" Pyrex dish. Refrigerate overnight.

Bake at 350° for 45 minutes.

RECIPE

Easter Grits



Ingredients

- 2 cups quick grits
- 14 oz. Velveeta cheese
- 1 teaspoon garlic powder
- 1 stick margarine
- 4 eggs, slightly beaten
- ½ cup milk
- ¼ teaspoon red pepper flakes
- Salt to taste
- Sharp cheddar cheese, grated
- Paprika for garnish

Preparation

Cook 2 cups of quick grits in 6 cups of boiling water, as directed on package.

Stir in Velveeta, garlic powder, margarine, eggs, milk, red pepper, and salt to taste.

Pour in greased 9x13" Pyrex dish; refrigerate overnight.

Bake uncovered at 300° for 60 minutes or until set (not wobbling). May need more time.

Top with grated sharp cheddar just to cover and paprika for color.