

OMELETS ROCKEFELLER

(Makes 4 Omelets)

FILLING

- 4 tablespoons butter
- 1 cup baby spinach, chopped
- 2 stalks celery, finely chopped
- ½ cup spring onions, chopped
- ¼ cup parsley, chopped
- 1½ teaspoons tarragon
- 1 (16 oz.) can white meat chicken
- ¼ teaspoon hot sauce
- ¼ teaspoon cayenne pepper
- 3 tablespoons cooking sherry
- Salt to taste

OMELET

- 8 eggs, beaten
- 4 tablespoons margarine
- 8 tablespoons water
- 1 cup Parmesan cheese
- 1 cup bread crumbs

In a skillet, melt butter and sauté the spinach, celery, onions, parsley, tarragon, chicken, hot sauce and cayenne pepper. Add sherry and salt to taste. Remove from heat and set aside. To make omelet, beat 2 eggs, and 2 tablespoons water in a small bowl until blended. Heat margarine in a 7 to 10-inch nonstick skillet over medium-high heat until hot. Tilt pan to coat bottom. Pour in egg mixture. Mixture should set immediately at edges. Gently push cooked portions from edges toward the center with inverted turner so that uncooked eggs can reach the hot pan surface. Continue cooking, tilting pan and gently moving cooked portions as needed. When top surface of eggs is thickened and no visible liquid egg remains, add ¼ cup cheese, ¼ cup bread crumbs and ¼ of filling on one side of omelet. Fold omelet in half with turner. Slide omelet onto plate and serve immediately.

CRAB CROQUETTES

- ½ cup celery, finely chopped
- ½ cup spring onions, finely chopped
- ½ cup green peppers, finely chopped
- ½ teaspoon celery salt
- 1 (8 oz.) package soft cream cheese
- 2 eggs, beaten
- ½ teaspoon hot sauce
- 2 cups lump crab meat, drained well
- 4 cups buttery crackers, crumbled
- 4 tablespoons melted butter
- Olive oil

In a large mixing bowl, combine celery, onions, peppers, celery salt, cream cheese, eggs, and hot sauce. Mix well to combine. Fold in crab meat, crackers, and butter; mix. Using a tablespoon, spoon out crab mixture, roll into balls and press into patty. Once all patties have been made, set aside. Heat enough oil over medium high heat to cover bottom of skillet. Place patties into skillet, and cook on each side until golden brown and patty is thoroughly cooked. Remove from skillet, and drain on paper towel. Serve warm with "Fruit Salsa." (Note: Croquettes can be made in large or small patties to serve as appetizer).

FRUIT SALSA

- ½ cup pineapple, chopped
- 1 mango, chopped
- 2 kiwis, chopped
- 1 tablespoon butter
- 1 tablespoon chutney
- 1 tablespoon Moscato wine

Combine pineapple, mango, kiwi, butter, and chutney. Cook for 2 to 3 minutes to melt butter and heat fruit, making sure that fruit is not overcook. Remove from heat and add wine. Serve warm with "Crab Croquettes."

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*Catch the Goodness of
the Holidays with
Eggs!*



Georgia
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The Goodness of the Holidays

The word "goodness" can tell us quite a bit,

From an item's worth, to a man's merit.

Goodness stands for excellence or great virtue;

Representing many things, or just a few!

Goodness can exactly describe a higher power,

The beauty of a sunrise or a tiny flower.

It can also refer to the food we enjoy to taste;

Even if the goodness shows on our waist!

Yes, you can see goodness in so many ways;

But, you feel it too, during the holidays.

It's a time we give special thanks for goodness,

As we pray for love, peace and happiness!

*R. Howell * 2011*

MOSCATO LEMON COOKIES

(Makes Approximately 20)

- 1 tablespoon all-vegetable shortening
- ½ cup butter, room temperature
- 2 tablespoons cream cheese
- 1 (15.25 oz.) box lemon cake mix
- 1 egg, beaten
- 1 tablespoon Moscato wine
- 1 tablespoon buttermilk
- Lemon zest
- Almonds, sliced

Preheat oven to 375°. Use a nonstick, air-bake cookie sheet or a silicone baking mat. In a mixing bowl, using a mixer, cream together shortening, butter, and cream cheese. Add cake mix and beat on high until well mixed. Add egg, wine, and buttermilk; mix until well blended. Using a tablespoon, spoon cookie dough onto cooking sheet, sprinkle each cookie with lemon zest and top with sliced almond. Bake for 12 to 15 minutes or until done.

EGGS & SAUSAGE AU GRATIN

- 1 package pre-sliced, frozen garlic loaves
- 1 pound hot sausage, cooked/drained well
- ¼ cup red onion, chopped
- ½ cup celery, chopped
- 1 cup fresh mushrooms, chopped
- 8 boiled eggs, sliced thin
- 1½ cups sharp cheddar cheese, finely grated
- 1 (15 oz.) jar four cheese Alfredo sauce
- 1 cup Texas Toast croutons, crumbled
- ½ cup Parmesan cheese, shaved

Preheat oven to 350°. Remove one pre-sliced, frozen garlic loaf from package. Break slices apart and cut into quarters. Place quarters into a 2.8 liter baking dish. Spoon sausage over garlic loaf. Sprinkle onion, celery, and mushrooms over sausage. Layer eggs over mixture; sprinkle cheddar cheese over eggs, pour Alfredo sauce over cheese, and sprinkle with crumbled croutons and Parmesan cheese. Place into oven and bake for 15 minutes. Remove from oven and cover with foil. Bake an additional 15 minutes or until done.

EGG SALAD STUFFED AVOCADO

(Serves 4)

- 12 boiled eggs, chopped
- 1 teaspoon dry mustard
- 1 tablespoon lemon juice
- 1 tablespoon Moscato wine
- 1 tablespoon mayonnaise
- 1 tablespoon ranch dressing
- 3 tablespoons prepared pimento cheese
- ½ cup celery, chopped
- ½ cup spring onion, chopped
- 2 tablespoons green olives, chopped
- 2 avocados
- Salt to taste
- Cherry tomatoes, garnish

In a medium bowl, combine eggs, mustard, lemon juice, wine, mayonnaise, ranch dressing, pimento cheese, celery, onion, and olives. To serve, cut avocados in half and remove seeds. Spoon ¼ cup egg mixture into each avocado half and salt to taste. Garnish with cherry tomato. (Note: can also be served in a croissant or as a dip).

HAM SALAD DIP

- 3 cups smoked ham, finely chopped
- 6 boiled egg whites, chopped
- ½ cup celery, finely chopped
- ¼ cup red onion, finely chopped
- ½ cup green pepper, finely chopped
- 2 tablespoons mayonnaise
- 2 tablespoons Thousand Island dressing
- 1 tablespoon white vinegar
- 2 tablespoons cucumber, finely chopped
- ½ cup feta cheese

In a medium bowl, combine first nine ingredients and mix until well combined. Pour dip mixture into serving dish and sprinkle with feta cheese. Serve with crackers or toast points.

NO BAKE SWEET POTATO BITES

(Makes 60)

- 1 egg, beaten
- 4 tablespoons butter
- 1 cup cream
- ¼ teaspoon cinnamon
- ⅛ teaspoon allspice
- ½ teaspoon salt
- 4 tablespoons brown sugar
- ¼ cup molasses
- 1 (8 oz.) package cream cheese
- 2 cups sweet potatoes, mashed
- 1 cup pecans, chopped
- 4 packages of 15 puff pastry tart shells
- Whipped topping
- Cinnamon sugar, garnish

In a small sauce pan, combine egg, butter and cream. Cook on low heat until egg mixture barely coats the back of a spoon and thickens. Add cinnamon, allspice, salt, sugar, molasses, cream cheese and sweet potatoes. Using a mixer, beat until thick and creamy. Fold in pecans. Spoon mixture into pastry tart shells, top with a dollop of whipped topping and sprinkle with cinnamon sugar. (Note: To make pies instead of tarts, pierce bottom and sides of two 9-inch, frozen pie shells. Salt each shell and bake until done. Allow pie shells to cool and fill with sweet potato filling. Place in refrigerator until ready to serve).