



*A misty rain becomes the year's first snow,
 And Christmas lights give everything a loving glow.
 A warm fire provides us true holiday cheer,
 And delicious food makes for a special time of year.*

Have a Merry Christmas with Eggs!

Not Your Grandma's Green Bean Casserole - (8 to 10 servings)

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| 1 | teaspoon olive oil | 1 | (10 ¾ oz) can cream of mushroom soup with roasted garlic |
| 1 | teaspoon garlic salt | 3 | tablespoons sour cream |
| ½ | teaspoon celery seed | 3 | tablespoons pepperhouse Gourmaise |
| 1 | teaspoon dry instant chicken bouillon, | 1 | egg, beaten |
| 5 | cups fresh green beans, string/cut | 1½ | cups Monterey Jack cheddar cheese, grated |
| ¾ | cup onions, chopped | 2 | cups butter crackers, crumbled |
| 1 | (7 oz) can white shoepeg corn, drain well | 2 | tablespoons butter, melted |

Preheat oven to 375° F. In a large skillet, over medium high heat, combine olive oil, garlic salt, celery seed, and chicken bouillon; mix together. Add green beans and sauté for 15 minutes, stirring continuously. Add onions and sauté for additional 2 minutes. In a large bowl, combine green beans, corn, soup, sour cream, Gourmaise, egg, and cheese; mix well. Spoon bean mixture into a 2 quart baking dish; bake for 30 minutes. While beans are baking, combine cracker crumbs and butter, blend well and set aside. Remove casserole from oven and top with cracker crumbs only around the sides. Return to oven and bake until topping starts to brown and casserole is bubbling.

Turkey and Dressing Quiche - (8 servings)

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| 1 | (6 oz) box turkey stuffing mix | 2 | cups mesquite roasted turkey breast, deli sliced/cut into bite-size pieces |
| 2 | tablespoons butter, melted | ¼ | tablespoon spring onions, chopped |
| ½ | cup chicken broth, hot | ½ | cup onions, chopped |
| 4 | eggs, beaten | 1 | cup fresh mushrooms, sliced |
| ½ | cup whipping cream | 1 | cup cran-raisins |
| 3 | tablespoons moscato wine | 1½ | cups cheddar cheese, grated |
| Salt and pepper to taste | | | |

Preheat oven to 350° F. Combine stuffing mix, butter, and broth; mix well. In a 9-inch glass, deep dish pie pan, press stuffing mix around sides and bottom; set aside. In a large bowl, combine whipping cream, wine, and eggs; beat well. Add turkey, spring onions, onions, mushrooms, cran-raisins and cheddar cheese. Fold into egg mixture. Pour over crust and bake for 30-40 minutes or until quiche springs back and starts to lightly brown.