



Category (Recipe Books)

Egg Recipe Book

Submitted by (Pheasant Ward Relief Society)

<p><u>How To Boil An Egg</u></p> <p>Have your eggs at room temperature. Eggs should be at least 5-10 days old. Some add salt to the water and say that it helps the eggs peel better. Place eggs in large sauce pan and cover with cool water and make sure it is 1 inch above the eggs. Slowly bring water to a boil over medium heat. When the water has reached a boil, cover and remove from heat. Let sit 12 min. Then run under cold water to stop them from cooking. Then set them in ice water until all cooled off. When your eggs have a green ring around the yolk that means you have overcooked them. Store your boiled eggs up to 3 days in the Fridge.</p>	<p>Deviled Eggs</p> <p>12 Boiled Eggs Cut in half and pop out the yolks. 12 Egg Yolks 3 TBLS. (heaping) Mayonnaise 1 teas. Mustard ½ teas. Salt ¼ teas. Pepper 1/2 cup dill pickles (cubed) ¼ - ½ teas. Dry mustard (depending upon how much kick you want it to have)</p> <p>Cut boiled eggs in half and dip out yolk. Mix the egg yolk and the remaining ingredients then spoon into the white part of the eggs. Garnish with a light sprinkle of paprika.</p>
<p>Seafood Deviled Eggs</p> <p>12 Boiled Eggs 4 oz. can Tiny Shrimp (set aside 24 good looking ones) 6 oz. can Crab Meat (drained) ½ 8 oz. can Water Chestnuts (diced) 2 Green Onions 3 heaping TBLS. Mayonnaise 1 heaping TBLS. Sour Cream ½ teas. Salt ¼ teas. Pepper ½ teas. Dry Mustard</p> <p>Cut boiled eggs in half and dip out yolk. Mix the Eggs yolk and the remaining ingredients then spoon into the white part of the eggs. Garnish with one shrimp on top.</p>	<p>Bacon Cheddar Deviled Eggs</p> <p>12 Boiled Eggs ½ Cup Mayonnaises 4 Bacon Strips cooked and crumbled 2 TBLS. Finely Shredded Cheddar Cheese 1 TBLS. Honey Mustard ¼ teas. Pepper ¼ teas. Salt ¼ teas. Dry Mustard</p> <p>Cut Eggs in half and dip out yolks. Mix Eggs yolks with remaining ingredients and spoon into the halved egg white. Garnish with a sprinkle of grated cheddar cheese.</p>



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<p>Apple Salad</p> <p>6-8 Apples (Gala or a tart apples) 1 pint Whipping Cream 1 10oz. Mini Marshmallows 1 Cup Peanut Brittle (broken up)</p> <p>Do a thick Shred of the Apples, some skin is OK; sprinkle some lemon juice on apples so they will not brown. Whip Whipping cream adding sugar and vanilla. When breaking up peanut brittle make sure it is not too chunky or not too small. Then assemble salad. Make right before serving.</p>	<p>Éclairs</p> <p>Shells ½ cup Butter and margarine 1 cup water 1 cup flour Boil butter and water with a pinch of salt, take off heat, add flour, and stir until it leaves the side of the pan. Cool slightly. (So the eggs will not cook at all)</p> <p>4 Eggs</p> <p>Add the eggs one a time. (If you are doubling the recipe, you still need to add each egg one at a time.) Chill 3 hours before cooking. Bake @ 400 degrees for 30 min.</p> <p>Filling 2 pkg. 3.4 oz. Instant French Vanilla Pudding 1 pint Whipping Cream ½ cup milk Mix until stiff and fill Shells. Frost with Chocolate Frosting.</p>
<p>Microwave Peanut Brittle</p> <p>1 Cup Sugar ½ Cup Light Corn Syrup 1 Cup Raw Peanuts 1/8 teas. Salt Microwave High Power 7-8 Min. Stir after 4 min. Then Add. 2 TBLS. Butter Microwave 2 min. or until mixture looks caramelized in color. Then Add. 1 teas. Soda 1 teas. Vanilla Stir until foamed. Spread in buttered cookie sheet. Let cool. Break into bite size pieces. Store in airtight container.</p>	