

## Easter Brunch Recipes

### Bird Nests~Edible Ornaments

1 T. margarine                      3 shredded wheat biscuits  
1 ½ cup marshmallows              small jelly beans

Melt margarine and marshmallows ~ add shredded wheat.  
Dip fingers into cold water, then shape mixture into nests ~ add jelly beans.

### Farmers Breakfast

¼ cup ea. onion and green pepper    1 cup sliced mushrooms  
3Tblspn butter                              3 cups frozen hashbrowns  
9-12 eggs                      3T. milk or water                      ¼ t. pepper  
2 cups shredded cheese                      1½ cups diced cooked ham bacon or sausage

In Tupperware 3qt Casserole, microwave onions, peppers and mushrooms in butter, uncovered, on high, 2-3 min. Add potatoes, cook uncovered on high 8-10 min or until tender, stirring once. Combine eggs and liquid in Quick Shake with pepper, stir into potato mixture. Add meat and ½ cup cheese. Cook uncovered on high 6-8 min. or until eggs are almost set, pushing cooked portions to the center. Add remaining cheese, cover and let stand 5 min.

Great served with sour cream and salsa, and even some fresh fruit.

### Brunch Eggs

6- slices bread, cubed                      1 cup cooked ham bacon or sausage  
1 ½ cups shredded cheese                      ½ cup chopped onion    3T. flour  
6 eggs                      2 cups milk                      1tsp garlic pwd

Place bread, cheese, meat, onions and flour in bottom of pan. Combine eggs and milk, pour over top. Sprinkle with garlic. Refrigerate covered overnight. Bake uncovered at 350 degrees 50-60 min. until eggs are set.

Suggested Tupperware: Ovenworks 8in square or Ovenworks 2qt round.

May also be cooked in microwave 14-18 min at 70%.

Suggested Tupperware: Ovenworks, Tupperware 3qt casserole or Rock n Serve large deep container.

### Broccoli Salad

4 c. chopped broccoli                      1c. raisins                      1c. sliced mushrooms  
1 small red onion, sliced                      (opt) 6 slices well cooked bacon, crumbled  
Dressing: 1cup mayo                      1T. vinegar                      1T. sugar  
Stir together and pour over salad, just before serving.