

CREOLE BLACK EYES

1 (16 oz.) black-eyed peas	1 tsp. red pepper
1 sm. ham hock	1 tsp. black pepper
3 c. chopped onions	3 dashes hot sauce
1 bunch green onions, chopped	1 T. Worcestershire sauce
1 c. green pepper, chopped	¼ tsp. oregano
2 cloves garlic, pressed	¼ tsp. thyme
1½ tsp. salt	2 lbs. smoked sausage

Cook peas and ham hock, covered with water, for 45 minutes. Add the onions, green onions, pepper, garlic, salt, red and black pepper, hot sauce, Worcestershire sauce, oregano and thyme to pot and cook 1 hour. Watch water. It should always just cover peas. Add sliced sausage and cook 45 minutes. Serve over rice.

Kim Day

BROCCOLI/RITZ CASSEROLE

1 lg. pkg. frozen broccoli	2 pkgs. Ritz crackers
1 stick butter	2 c. shredded cheese

Cook frozen broccoli and drain. In large baking dish, melt butter. Pour 1 cup Ritz crackers into melted butter until soaked. Layer broccoli, crackers and cheese until ingredients are gone. Bake at 350° until bubbly.

Trina Leaf

CHEESY EGG SCRAMBLE

1 (28-oz.) pkg. hash brown potatoes	1 lb. bacon, cooked & crumbled
½ tsp. garlic salt	12 eggs, lightly beaten
¼ tsp. pepper	2 T. butter
2 c. shredded cheddar cheese	½ c. grated cheese for topping

In a large skillet, prepare frozen hash browns according to package directions. Sprinkle with garlic salt, salt and pepper. Transfer to a greased 2½-quart baking dish. Top with ½ cup grated cheese. Set aside ½ of bacon and sprinkle remaining bacon over cheese. In another skillet, scramble eggs in butter until nearly set. Spoon over bacon. Sprinkle remaining 2 cups cheese and bacon on top. Bake, uncovered, at 350° for 20-25 minutes. Makes 10-12 servings.

Carolyn Enix

BREAKFAST CASSEROLE

6 eggs, beaten	1 tsp. dry mustard
2 c. milk	1 lb. sausage, cooked & drained
6 slices bread, no crust	1 c. grated cheddar cheese
1 tsp. salt	

Make the night before. Brown sausage. Mix milk, eggs, salt and mustard together. Cut bread into cubes. Spray pan. Mix bread and wet ingredients together. Layer sausage, cheese and wet mixture. Top with cheese. Bake at 375° for 35 minutes.

Tammy Fugett