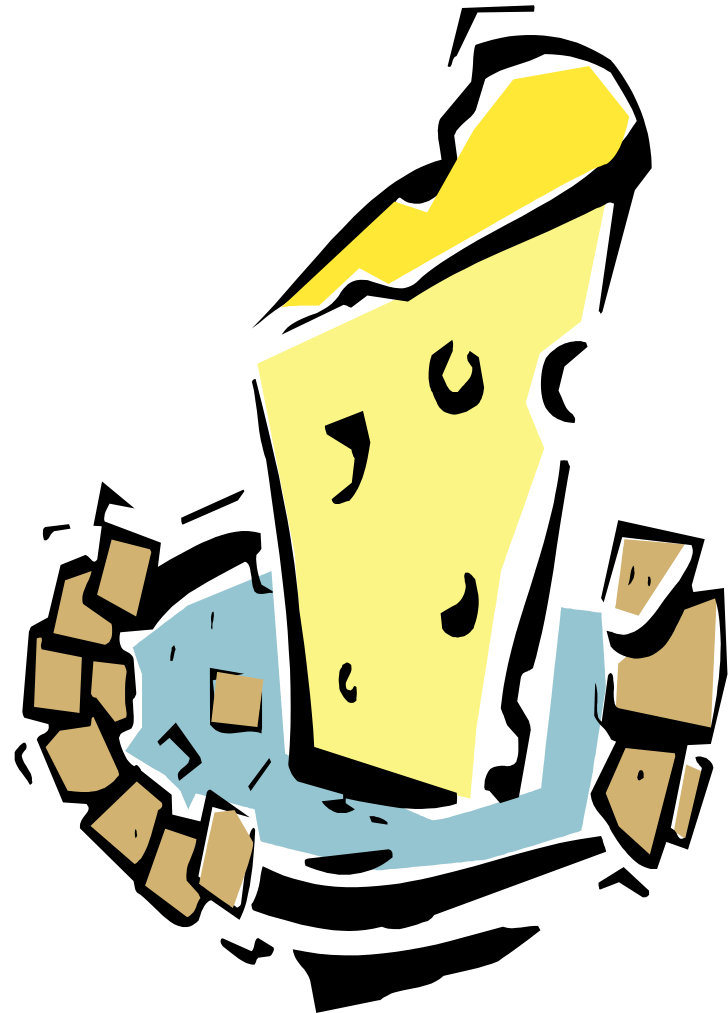


Eggs & Cheese

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Indian Paneer Cheese

This is similar to ricotta, but with a fragrant hint of cumin. Use as a topper for curries, vegetables, or baked potatoes, or as a spread for flat bread.

12 cups whole milk
2 tsp. salt
¼ tsp. cumin seed, crushed
1/3 cup lemon juice

In a 5-qt. Dutch oven bring milk, salt, and cumin just to boiling; reduce heat. Simmer, uncovered, for 5 minutes. Remove from heat. Stir in lemon juice. Let stand 15 minutes. Line a large strainer or colander with several layer of 100% cotton cheesecloth. Strain mixture; discard liquid. Gently squeeze the cheesecloth to remove as much liquid from the curds as possible. Wrap cloth around curds. Place wrapped curds in a large strainer or colander and put a weighted bowl on top to help press out any additional liquid. Let stand, covered, in a refrigerator for at least 15 hours. Remove curds. Discard liquid. Form curds into a flat rectangle or press into a large bowl to shape. Refrigerate, covered with plastic wrap, until well chilled. Store in refrigerator, tightly wrapped, for up to 3 weeks. Makes about 1 pound.

Flas KpanKaKa – Connie Susa via Liz Lemmon

¼ lb. Bacon, cut in small pieces
3 eggs
2 cups milk
1 cup flour
¼ cup sugar
1 tsp. salt

Preheat oven to 325°. Place bacon in glass 9" x 13" baking pan, and cook in microwave for about five minutes. While bacon is cooking, mix all other ingredients in blender or with mixer; pour over bacon. Bake for 45 minutes or until fat is absorbed. Serve with maple syrup.

German Pancakes

6 eggs
1 cup flour
1 cup milk
5 Tbl. butter

Melt butter in 9" x 13" pan
in a 425° oven, while you mix
batter. Pour batter in the pan and bake for 20 minutes.

Poly Chinkas - Crepes –

Zimarik family recipe

Large batch:

3 eggs
1 cup milk
 $\frac{3}{4}$ cup flour
3 Tbl. sugar
Pinch of salt

Small batch:

2 eggs
 $\frac{2}{3}$ cup milk
 $\frac{1}{2}$ cup flour
2 Tbl. sugar
Pinch of salt

Spray very hot frying pan with
cooking spray. Twist pan to coat. Cook until
golden. Flip and cook other side until golden.
Sprinkle with cinnamon sugar.

Clatite – Crepe Suzettes - Liz Lemmon

4 eggs
1 Tbl. sugar
1 Tbl. salt
4 cups flour
4 cups milk

Filling:

1 lb. Cottage cheese
Dash of salt
 $\frac{3}{4}$ lb. Grated cheese
Mix well.

For a rich cheese filling:

1 lb. Cream cottage cheese
 $\frac{1}{4}$ to $\frac{1}{2}$ cup sugar

Combine eggs, sugar, salt and beat well. Add $\frac{1}{2}$ cup milk
and beat. Add slowly, flour and 1 $\frac{1}{2}$ cups milk and beat
until well blended. Or mix all ingredients in blender.
Mixture will be very thick. Add remaining milk to batter
until very thin. Heat frying pan until very hot. Grease
lightly. Keep oil on hand for greasing purposes.
Ladle batter into hot frying pan and twist pan so that batter
will spread into a very thin cake. Fry to golden brown on
one side, turn immediately, and place a full tablespoon of
cheese filling (or jelly) in center of cake. Flip half of cake
over the part containing the cheese or jelly. Add more
grease if necessary. Fry both sides until brown.

Fried Cheese Turnovers

Dough:

6 cups flour

1 ½ tsp. salt

6 Tbl. shortening

3 egg yolks

Milk

Filling:

¾ lb. Mozzarella cheese, chopped and soaked in 3 Tbl. olive oil for 1 hour

1 ½ cups ricotta cheese, drained

1 ½ cups freshly grated Parmesan cheese

¼ lb. Prosciutto or ham, slivered

3 eggs, beaten

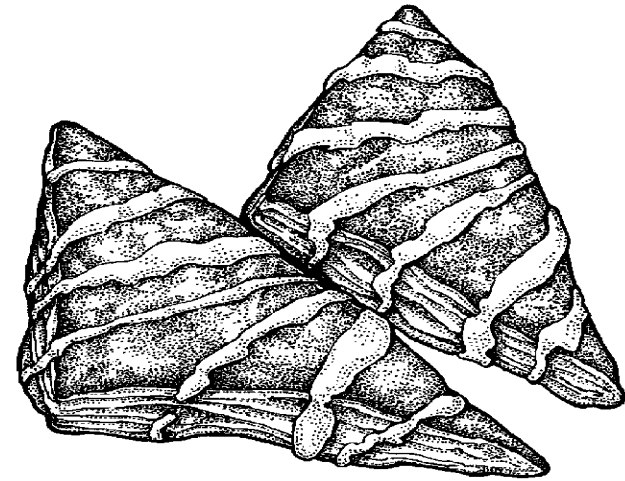
1 cup seeded, chopped, and well drained fresh or canned Italian-style plum tomatoes

¼ cup chopped parsley

Salt to taste

Ground pepper to taste

Oil and lard for deep frying (half-and-half is traditional, though you may use all oil)



Dough:

Combine flour and salt in bowl and cut in shortening. Add egg yolks and mix well, adding a little milk, as needed, to make a fine, pliable dough. Knead until smooth and elastic. Cover dough and let rest for 30 minutes.

Filling:

Combine cheeses, pork, eggs, tomatoes, parsley, salt and pepper. Mix thoroughly.

Roll pastry very thin and cut into 5" rounds. Spoon filling into center, bring edges up and press together to form ball, sealing tightly. Fry in hot oil, a few at a time, until golden brown, about 6 minutes. Remove with slotted spoon and drain on paper towel briefly. Serve piping hot wrapped in a waxed paper cone.

Makes about 12.

Tomato & Basil Frittata

4 medium tomatoes
6 large eggs
Salt and freshly ground pepper to taste
1/3 cup freshly grated Parmesan cheese
3 Tbl. butter
1 Tbl. olive oil
2 medium onions, thinly sliced
2 garlic cloves, chopped
6 to 8 fresh basil leaves, finely chopped

Peel, seed and dice tomatoes. Beat eggs with salt and pepper in a medium bowl. Beat in Parmesan cheese. Melt 2 Tbl. butter with oil in a heavy 8" or 10" skillet. Add onions and garlic. Sauté over medium heat until onions are pale yellow. Add tomatoes and basil. Cook 5 to 6 minutes or until tomato juices have evaporated. Remove tomato mixture with a slotted spoon. Stir into egg mixture. Melt remaining butter in skillet. When butter foams, add egg mixture. Cook over medium heat 5 to 6 minutes or until bottom of frittata is lightly browned. Place a large plate on top of skillet and turn frittata onto plate. Slide inverted frittata back into skillet. Cook 4 to 5 minutes longer. Slide frittata onto a warm serving dish. Cut into 4 wedges. Serve hot or at room temperature. Makes 4 servings.

Fried Eggs with Asparagus Parma-Style

2 ½ lbs. Asparagus
3 Tbl. butter
8 eggs
Salt and freshly ground pepper to taste

Cut off tough asparagus ends. Using a sharp knife or potato peeler, peel outer skin from asparagus. Tie asparagus together in 1 or 2 bunches with string or rubber bands. Pour cold salted water 2 to 3 inches deep in an asparagus cooker, tall stockpot or old coffeepot. Place asparagus upright in water. Bring water to a boil. Cover and cook over high heat 6 to 8 minutes, depending on size. Drain on paper towels; remove string or rubber bands. Divide asparagus into 4 bundles. Place on 4 serving dishes. Melt butter in a large skillet. When butter foams, break eggs into skillet. Season with salt and pepper. Cook over medium heat until firm. Place 2 eggs on top of each asparagus bundle. Serve immediately. Makes 4 servings.

French Ham and Cheese Fondue

3 cups cubed French Bread
3 cups cubed cooked ham
½ lb. Cheddar cheese cut in 1" cubes
3 Tbl. flour
1 Tbl. dry mustard
3 Tbl. melted butter
4 eggs
3 cups milk
A few drops bottled red pepper seasoning

Make a layer of 1/3 of bread, ham and cheese cubes in a buttered, straight side 8 cups baking dish. Mix flour and mustard in a cup. Sprinkle about 1 Tbl. over layer. Drizzle 1 Tbl. butter over all. Repeat to make 2 more layers. Beat eggs, milk and pepper seasoning until foamy; pour over layers. Cover and chill at least 4 hours or overnight. Bake uncovered for one hour in 350° oven.

Bacon-Stuffed Eggs

12 hard-cooked eggs
1 3-oz. pkg. cream cheese, softened
½ cup sour cream
½ tsp. dill weed
1 Tbl. capers
10 slices bacon, diced and cooked crisp

Shell eggs and cut in halves lengthwise. Remove egg yolks, place in bowl, mash with a fork; set aside. Beat cream cheese until fluffy, then blend in mashed egg yolks, sour cream, dill, capers, and bacon. Fill egg whites generously with yolk mixture, cover, and chill overnight. Garnish each with sprig of watercress, if desired.

Sausage Fondue

2 lbs. Link sausage or 2 10-oz. brown and serve sausage, cut in fourths
2 cups cheddar cheese, grated
8 slices bread, cubed
4 eggs
2 ½ cups milk
¾ tsp. dry mustard

In 9" x 13" baking dish, mix sausage, cheese and bread; set aside. Mix remaining ingredients; pour over sausage mixture. Let stand overnight on a couple of days.

Before baking, mix:

1 can mushroom soup
½ can milk

Pour over mixture; sprinkle with additional cheese. Bake at 300° for 1 ½ hrs. (275 if using a glass pan). If runny, let stand 5 to 10 minutes to thicken.