



## **Fancy Egg Scramble~**

**2 Tbs. chopped green onion  
1 1/2 Tbs. butter  
6 beaten Eggs  
1/2 of 3oz. mushrooms stems + caps drained**

**cheese sauce:**

**2 Tbs melted butter  
1 1/2 slices bread - cut into cubes/crums  
paprika**

**melt butter in skillet, blend flour, salt + pepper  
add 1 cup milk, stir until bubbly  
add 1/2 cup shredded american cheese  
stir until melted**

**In skillet cook onions - don't brown  
Add Eggs & scramble until set  
Fold cooked eggs & mushrooms into cheese sauce  
Turn into buttered baking dish  
Combine melted butter, bread crumbs & sprinkle over mixture  
Sprinkle with paprika, cover & chill (overnight is great)**

**Bake uncovered @ 350 for 30 min.**

*Mary Smullin*