

# Recipes to Power Up Your Day

## Bacon and Egg Lasagna

12 uncooked lasagna noodles	or crumbled
1/3 c. bacon drippings (or oil)	1 lb. bacon/turkey bacon/sausage, cut up
1/3 flour	1 c. chopped onions
1/4 t. pepper	1/2 t. salt
2 c. Swiss cheese	4 c. milk
2 T. parsley	1/2 c. grated Parmesan cheese
12 eggs, hard cooked, sliced	

Cook lasagna noodles per directions on package. In large skillet cook bacon until crisp (or cook other meat of choice). Reserve 1/3 c. bacon drippings (or use oil) and cook the onion until tender. Add the flour, salt and pepper. Stir until smooth and bubbly. Gradually add the milk, cook until mixture boils and thickens. Stir continuously. Heat oven to 350 degrees. Grease 9x13 pan. Spoon a small amount of the sauce onto the bottom of the pan. Layer the noodles, sauce, cheese and bacon (or other meat). Pour the remainder of the sauce over the last layer and sprinkle with the Parmesan cheese. Bake for 25-30 minutes or until thoroughly heated.

Kristine Shaffer, Lennox, SD

## Apple Cranberry Muffins

1-3/4 c. brown sugar	1/2 tsp. salt
1/2 c. vegetable oil	2 eggs
2 c. flour	1 tsp. vanilla
1 tsp. baking soda	2 c. thinly sliced apples
1 tsp. cinnamon	1/2 lb. cranberries, halved
1 tsp. nutmeg	1/2 c. nuts, chopped

Cream oil and sugar; add eggs and vanilla and beat well. Sift flour, baking soda and salt together and add to mixture. Add spices next. Stir in apples, nuts and cranberries. For Streusel: 1/2 c. flour; 1/3 c. brown sugar; 3 tbsp. butter. Cut butter into flour and sugar until crumbly. Pour into muffin tins and sprinkle with Streusel. Bake at 400 degrees for 20-25 minutes.

Ruth E. Schilberg, Viborg, SD

## Breakfast Bread Pudding

Butter	1/2 teaspoon salt
2/3 cup creamy peanut butter, divided	4 cups cubed brioche or challah bread, cut into 3/4-inch cubes
2 eggs	2/3 cup pure maple syrup
1/2 cup granulated sugar	1/3 cup crushed peanuts
2/3 cup milk	Powdered sugar, for garnish
1-1/2 teaspoons pure vanilla extract	

Heat oven to 350 F. Butter four 4-ounce ramekins. In bowl, mix 1/3 cup peanut butter, eggs, sugar, milk, vanilla and salt. Toss bread cubes in mixture until thoroughly coated. Divide evenly among prepared dishes. Bake until custard is set in middle and tops are golden, about 35-40 minutes. If tops of bread brown too quickly, cover ramekins loosely with aluminum foil. In small saucepan over low heat, combine remaining peanut butter and maple syrup until thoroughly warmed. To serve, drizzle ramekins with maple-peanut sauce and garnish with chopped peanuts and powdered sugar. Substitution: Whole wheat rolls may be used in place of brioche or challah bread.

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## Baked Eggs

Line muffin pans with 2 wafer thin slices of chicken, beef or pork. Break an egg into each cup. Add a 3/4 tsp. half-and-half and a bit of butter. Sprinkle with salt and pepper. Bake at 400 degrees for about 15 minutes, or until eggs are cooked to desired firmness.

Elaine Rowitt, Sturgis, SD

Please send your favorite seafood recipes to your local electric cooperative (address found on Page 3). Each recipe printed will be entered into a drawing for a prize in December 2021. All entries must include your name, mailing address, telephone number and cooperative name.