



## Shirley's Egg Scramble

**Cheese Sauce:** 2 T butter, melted & stir in 2 T flour, then add 2 Cups warm milk, salt & pepper & 1 Cup grated cheddar cheese.

**1 Cup diced Canadian bacon**

**12 Eggs, beaten**

**¼ lb. mushrooms**

**4 T melted butter**

**¼ tsp Paprika**

**¼ Cup scallions**

**3 T butter**

**1 recipe cheese sauce**

**2 Cups bread crumbs**

**Cook Canadian bacon & scallions in 3 T butter. Add eggs & scramble until set. Fold eggs and mushrooms into cheese sauce. Turn mixture into a greased baking dish. Sprinkle bread crumbs over the top, drizzle 4 T melted butter, paprika over that. Cover and chill overnight in refrigerator. Take out 30 minutes before baking. Bake uncovered 350 for 30 minutes (or 45 maybe). Great for a brunch party.**

*Shirley King Brinker (from Marliyn Brinker)*

*I remember as a little girl having breakfast over at Aunt Shirley's—it was always a feast with a beautifully set table, real table linens and beautiful glassware. I wanted to have a beautiful home and entertain as effortlessly one day as my gracious & beautiful Aunt did!*