

Eggs Benedict

Alice

12-14 hard-boiled eggs

cut lengthwise - remove yolks - mash with
mayonaisse (lean cream thick) $\frac{1}{2}$ tsp prepared
mustard

salt and pepper to taste

refill eggs - put in greased 9x14 tins

make 4 cups white sauce of:

$\frac{1}{2}$ c butter

1 qt. milk

$\frac{1}{4}$ c flour (don't make too thick)

1 c sharp grated cheese or 1 jar old English cheese

Bacon

(over)

Pour sauce over eggs

1/2 pkg seasoned stuffing mix (roll to crumbs)
mix crumbs w/ 3/4 sq. butter

Spread on sauce

Put cocktail sausages or curled ham ^{slices}
on top (or little smokies)

Bake slowly

325° - 350° over