



Recipes and Other Stuff

If you have a favorite recipe that you would like to share, please bring it to the office for copying and it will be printed in the newsletter.

Bacon & Cream Cheese-Stuffed French Toast

- 8 slices braided egg bread (1" thick)
- 1 8 oz. tub Chive and Onion Cream Cheese Spread
- 8 slices cooked bacon, halved
- 4 eggs
- 1 $\frac{1}{2}$ cups milk
- $\frac{1}{2}$ cup shredded Parmesan Cheese
- 1 cup maple-flavored or pancake syrup

Use sharp knife to make horizontal cut in the side of each bread slice to make pocket, being careful to not cut completely through.

Fill pockets with cream cheese spread and bacon; press cut edges of pockets together to seal.

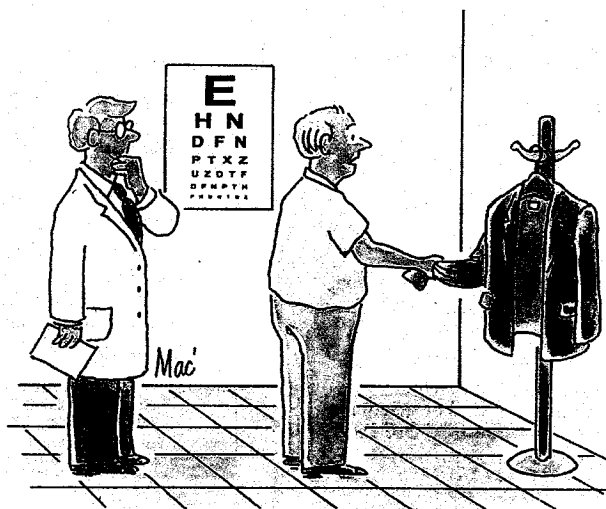
Heat large heavy nonstick skillet sprayed with cooking spray on medium heat. Whisk eggs, milk and Parmesan in pie plate until blended.

Dip stuffed bread slices, 1 at a time, in egg mixture, turning to evenly coat both sides. Add to skillet, in batches if necessary; cook 4 to 5 min. or until golden brown on both sides, turning after 3 min.

Serve topped with syrup.

8 servings

Jokes

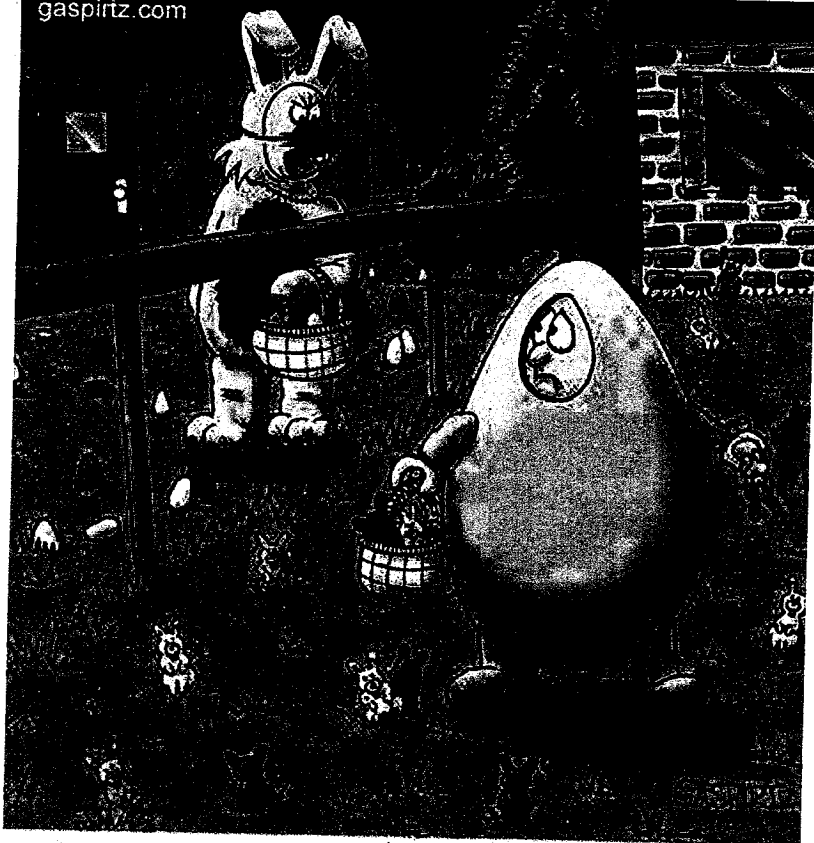


"Doctor, I'm only here because my wife insists I need glasses."

Idly/crap! Pete, is that you?!



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Idiot!