DISH ON EGGS
HOLIDAY RECIPES FROM THE EGGSPERTS
dishoneggs.com
The EGGsperts from some of the nation’s top egg farming states have come together to dish on their favorite holiday recipes representing their home state. This cookbook features 25 delicious egg recipes, including appetizers, brunch and desserts, that are sure to impress guests at any holiday gathering.

Eggs play an extraordinary role in many beloved holiday recipes. From frittatas to strata and deviled eggs to classic eggnog, families can cook their way across America with hometown favorites shared exclusively by the egg experts.

Eggs are a holiday staple. In fact, more eggs are consumed during the winter holiday season than any other time of year! Eggs are not only a versatile staple for the holidays, they are also a nutritional powerhouse, with one large egg containing six grams of high-quality protein and nine essential amino acids, all for 70 calories.


From our flock to yours, we wish you a happy, healthy and delicious holiday season!
COLORADO GREEN CHILE EGG BITES

INGREDIENTS

- 6 eggs, beaten
- 4 cups grated sharp cheddar cheese
- 1 4-ounce can chopped, mild green chiles
- Butter
- Optional: 1 ½ cups of either fresh bacon bits, ham, chorizo can all be added with similar cook time

Five-ingredient Green Chile Egg Bites are an easy, healthy snack or party appetizer and are easy to make ahead.

DIRECTIONS

1. Butter the bottom of an 8x8 inch baking pan.
2. Spread green chiles on the bottom of the pan. Sprinkle cheese over chilies and pour eggs over all.
3. Bake uncovered at 350 degrees for 30 minutes, or until firm when the pan is shaken.
4. Cut in 1-inch squares (64 pieces) or desired size. Serve warm.
Hам и яйца:

Ингредиенты:
- 10 яиц
- 1 1/2 стакана нарезанной Грюйер
- 1 стакан свежей спаржи
- 1 стакан нарезанного красного перца
- 20 ломтиков ветчины
- 2 ч. л. чеснока
- 2 ст. л. сливочного масла

Приготовление:
- Помешайте яйца с чесноком, добавьте соль и перец по вкусу.
- Разогрейте сливочное масло в большой сковороде на среднем огне. Влейте яйца и пассеруйте. Добавьте сыр и мелко нарезанные спаржи и перцы, тщательно перемешайте.
- На разделочном столе разложите два ломтика ветчины и положите на них порцию вываренной массы. Рулетик сверните в рулет. Повторите до исчерпания яичного пюре.
- Рулеты выложите в блюдо и запекайте в духовке 5 минут или до золотистой корочки.
- Вырежьте концы, если есть, и нарезьте на треть, чтобы получить 4 порции.

Состав: 10 яиц, 1 1/2 стакана Грюйер, 1 стакан спаржи, 1 стакан красного перца, 20 ломтиков ветчины, 2 ч. л. чеснока, 2 ст. л. сливочного масла.

Время приготовления:
- Подготовка: 15-20 минут
- Запекание: 5 минут

Рецепт подходит для жарки, запекания и запекания в духовке.

Источник: CHICKEN & EGG ASSOCIATION OF MINNESOTA
ITALIAN STUFFED EGGS

INGREDIENTS
- 6 hard-boiled eggs
- 1/2 tsp. salt
- 1/2 cup ricotta cheese
- 1/4 cup sour cream
- 3 grape tomatoes, sliced in quarters
- 12 black olives, sliced
- 1 tbsp. minced chives
- 1 tbsp. fresh chopped basil
- 1 tbsp. cheddar cheese

Italian Stuffed Eggs are filled with a creamy mixture of ricotta cheese and sour cream, then sprinkled with fresh tomatoes, olives, chives, basil and cheese.

DIRECTIONS
1. Cut eggs in half and remove yolks.
2. In a small bowl, mash yolks and mix with salt, ricotta cheese and sour cream. Divide mixture evenly among egg halves.
3. Top each egg with a tomato half and an olive slice.
4. Sprinkle chives, basil and cheese over eggs.

Serves 12
15 minutes Preparation
15 mins. Preparation

NORTH CAROLINA EGG ASSOCIATION

781x396
730x376
730x359
730x342
730x325
730x308
730x308
730x297
730x281
730x264
730x247
730x230
730x230
730x219
730x219
730x200
730x200
897x399
897x378
897x358
897x338
897x294
897x281
897x264
897x247
897x230
897x230
897x219
897x219
897x200
897x200

MONTE CRISTO SOURDOUGH SANDWICH BITES

INGREDIENTS
- 2 eggs
- 1/2 cup milk
- 1/2 tbsp. ground cinnamon
- 4 eggs – fried (season with salt and pepper)
- 8 slices sourdough bread
- 4 tbsp. cream cheese, divided tablespoon blackberry jam
- 4 oz. cooked turkey slices
- 4 oz. cooked ham slices
- 1 tbsp. butter
- 1 1/2 tsp. powdered sugar for garnish (optional)

Monte Cristo Sourdough Mini Sandwiches are a spin on the traditional Monte Cristo sandwich and are topped with blackberry jam, cinnamon and powdered sugar.

DIRECTIONS
Whisk 2 eggs until well beaten. Add milk and cinnamon. Pour into a pie plate and set aside. Fry the 4 remaining eggs, individually as if you were preparing for an egg sandwich. Break the yolks and cook until firm. Set aside to cool.

Spread 1 slice bread with 1 tablespoon of cream cheese, repeat with 3 more slices of bread. Build sandwiches by topping cream cheese layer with fried egg, 1 ounce of turkey and one ounce of ham. Spread 1 tablespoon of blackberry jam of remaining slice of bread and top the sandwiches.

Heat 1/2 butter in a 9 or 10-inch skillet over medium heat. Transfer 1 sandwich to the egg and milk mixture and allow to soak for 30 seconds. Flip the sandwich over and soak second side for 30 seconds. Transfer to skillet. Repeat for second sandwich. Cook 3-4 minutes on each side until golden brown. Transfer to paper towel and gently pat the top of the sandwiches. Repeat for remaining two sandwiches.

Cut each sandwich into quarters and transfer to serving tray.

Optional: top with a dusting of powdered sugar.

Serves: 16
25 minutes
10-15 mins. Preparation • 10 mins. Cook/bake
Stove Top
ORANGE CRANBERRY CHICKEN POPOVERS

INGREDIENTS

- 2 cups leftover chicken or turkey, shredded
- 4 large eggs, at room temperature
- 2 cups milk, at room temperature
- 1 orange, finely zested, about 2 tsp.
- 2 cups all-purpose flour
- 1 cup shredded cheddar cheese
- 1 tsp. salt
- ½ cup leftover cranberry sauce

DIRECTIONS

1. Preheat oven to 400°.
2. Whisk together eggs, milk and orange zest in a large bowl until very frothy.
3. Whisk flour and salt into egg mixture until batter is the consistency of heavy cream (it’s okay if some lumps remain).
4. Spray two 24 mini muffin tins with cooking spray. Divide chicken (or turkey) and cheddar cheese between cups. Pour batter into each cup.
5. Bake 30 minutes without opening oven until puffed and lightly browned. Cool slightly before serving.

The perfect blend of sweet and savory, light, crispy Orange Cranberry Chicken Popovers are stuffed with a creamy chicken filling and are a favorite finger food in the Midwest.
OHIO EGG MARKETING PROGRAM

INGREDIENTS

- 6 large eggs, hard-boiled, peeled and halved
- 1/3 cup medium-sized shrimp, cooked, peeled, and deveined
- 3 tbsp. mayonnaise
- 1 tbsp. sour cream
- 2 tsp. Dijon mustard
- 2 tsp. fresh lemon juice
- Salt and freshly ground black pepper, to taste
- Additional shrimp, Old Bay and cocktail sauce, optional for garnish

SHRIMP DEVILED EGGS

Shrimp Deviled Eggs are an easy twist on traditional deviled eggs that can be made up to 12 hours in advance for an easy, no-stress appetizer.

DIRECTIONS

Prepare hard-boiled eggs.

- Finely mince shrimp and set aside.
- Remove yolks and place in a small bowl. Mash yolks with a fork and stir in shrimp, mayonnaise, sour cream, mustard, and lemon juice. Add salt and pepper, to taste.
- Additional shrimp, Old Bay and cocktail sauce, optional for garnish.
- Fill egg whites evenly with yolk mixture. Garnish with additional shrimp, if desired. Add a sprinkle of Old Bay seasoning for another layer of flavor. A side of cocktail sauce makes for a nice presentation. Store covered in refrigerator.

NOTES: Recipe can be doubled. For perfect hard-boiled eggs, visit incredibleegg.org for more information.
SPICY EGG RING

INGREDIENTS
- 6 slices bacon, cut in half crosswise
- ⅓ cup milk
- 1 tbsp. milk, for dough wash
- 6 eggs, slightly beaten
- ⅝ tube refrigerated crescent roll dough, 12 rolls total
- ⅝ cups Mexican cheese blend, divided
- 1 cup breakfast sausage
- 1½ cups shredded potatoes, seasoned with salt and cayenne to taste
- 4 oz cilantro, fresh and chopped
- 15 oz cheesy dip, if desired
- Salt, pepper, cayenne, garlic and minced green onion, as desired

DIRECTIONS
Preheat oven to 375° F. Line large baking sheet with parchment paper.

Brown sausage in a skillet until no longer pink. Remove browned sausage to a plate and wipe out skillet.

Cook bacon in skillet over medium heat, about 4 minutes, until cooked but not crisp, turning once (bacon will cook more in the oven). Set bacon aside, save 2 teaspoons of drippings from skillet and drain remaining.

In a medium bowl, beat 1/3 cup milk, eggs, salt and pepper with fork, add other seasonings as desired.

Pour egg mixture into skillet. As mixture heats, eggs will begin to set. Gently push cooked portions to outside edge of skillet. Avoid stirring constantly. As more egg sets, push to edge and place on top of already set mixture. Cook 5-6 minutes or until eggs are thickened throughout, but still moist.

Unroll crescent roll dough, separate into 12 triangles on parchment lined baking sheet with shortest sides toward center, overlapping in star shape. Be sure to leave a 5-inch circle open in the center, crescent dough points may hang over edge of baking sheet. Press overlapping edges at center to flatten.

Place bacon on each crescent roll dough triangle. Sprinkle ½ cup cheese into widest part of dough. Add hash browns evenly among the triangles making a mounded circle. Evenly distribute browned sausage over hash browns. Spoon eggs over the sausage. Sprinkle with ¼ cup of cheese.

Pull point of dough triangles over eggs and cheese, tuck under dough at center to form a ring (filling will be visible). Carefully brush dough with remaining 1 tablespoon milk and sprinkle with remaining ¼ cup cheese.

Bake 20-25 minutes or until deep golden brown. Cool 2 minutes.

With broad spatula, carefully loosen ring from baking sheet and slide into serving platter. Garnish with cilantro and serve with dip.

NOTES: If desired, garnish finished dish with chopped tomatoes, minced green onion, sour cream, or salsa.
INGREDIENTS

- 1 tbsp. flour
- 1 sheet puff pastry
- 1 egg, lightly beaten, plus 2 teaspoons milk for egg wash
- 5-6 oz of herb cream cheese spread OR crumbled goat cheese
- 3-4 slices of Virginia ham
- 1/2 cup chopped red bell pepper
- 6 medium eggs
- 3 tbsp. fresh parsley, chopped
- Cracked pepper, to taste

PREPARATION

1. Thaw puff pastry according to package directions.
2. Preheat oven to 425° F.
3. Line cookie sheet or pizza pan with parchment.

DIRECTIONS

1. Lightly flour a clean work surface and stretch pastry from a square to a circle (for pizza pan) or a larger square or rectangle (for cookie sheet) – about 12 x 12” or 15 x 9”. Place on baking sheet and trim any overhanging pastry.
2. Score ½” around edges with a sharp knife; prick center of pastry with a fork; brush edges with egg wash; refrigerate for 15 minutes.
3. Break cheese into small dollops and spread evenly over pastry. Sprinkle cooked bacon pieces and red pepper on top and bake 14 minutes, rotating baking sheet halfway through.
4. Remove from oven; make 6 indentations in pastry and crack eggs into each, spacing them around the pastry. Bake 8-11 minutes, or until egg whites set and yolks are nearly firm.
5. Slide tart onto serving platter; garnish with parsley and cracked pepper; cut into portions and serve immediately.
BRUNCH
BERRY DELICIOUS BRUNCH CASSEROLE

INGREDIENTS

CASSEROLE:
- ½ loaf fresh old-fashioned white or wheat bread, or 3 large croissants
- 4 oz cream cheese, cut into ½-inch cubes
- ½ cup cranberries
- ½ cup raspberries
- 1 tbsp. orange zest
- 6 eggs
- 1 cup skim milk
- ¼ cup pure maple syrup

CRANBERRY SYRUP:
- 1 ½ cup sugar
- 3 tbsp. cornstarch
- ½ cups water
- ¾ cup cranberries
- ½ tbsp. fresh lemon juice
- 1 tbsp. butter

CRANBERRY SYRUP:
- Blend sugar and cornstarch in saucepan, stir in water. Cook over medium-high heat 7-8 minutes, stirring occasionally, until mixture boils, thickens and turns clear.
- Stir in cranberries and simmer until berries burst, stirring occasionally.
- Remove from heat, stir in lemon juice and butter. Serve immediately.

Prepare a Berry Delicious Brunch Casserole the night before, then refrigerate and pop in the oven for a sweet and simple brunch.

DIRECTIONS

CASSEROLE
- Remove crusts and cube bread (or simply tear croissants). Place half of the bread cubes on bottom of sprayed ½ quart or 9”x9” casserole dish.
- Scatter cream cheese, cranberries, raspberries and orange zest over bread. Place remaining bread over berries.
- In a separate bowl, combine eggs, milk and maple syrup, pour evenly over entire pan. Cover and refrigerate at least 4 hours, or overnight.
- Cover with foil and bake at 350° for 30 minutes, uncover and bake 10-20 minutes, or until puffed, browned, firm and thoroughly cooked (test with knife).
- When baked, remove from oven and dust with powdered sugar. Serve with cranberry syrup or your choice of syrup.

CRANBERRY SYRUP
- Blend sugar and cornstarch in saucepan, stir in water. Cook over medium-high heat 7-8 minutes, stirring occasionally, until mixture boils, thickens and turns clear.
- Stir in cranberries and simmer until berries burst, stirring occasionally.
- Remove from heat, stir in lemon juice and butter. Serve immediately.

NOTES: Sauce may be made ahead and micro-heated.
INGREDIENTS
• 2 cups water 
• 1/2 cup quick-cooking grits, uncooked 
• 3 cups shredded sharp cheddar cheese 
• 4 eggs, lightly beaten 
• 1 cup reduced-fat milk 
• 1/4 tsp. dried thyme 
• 1/8 tsp. garlic powder 
• 1 lb. bacon, cooked and crumbled, divided 
• Salt and pepper, to taste

A Southern holiday favorite, Christmas Thyme Grits are mixed with sharp cheddar cheese, bacon and thyme.

DIRECTIONS
1. Bring 2 cups water to a boil in a saucepan; stir in grits. Return to boil. Reduce heat to low and cook for 6 minutes, stirring often, until grits are a thick consistency. Add cheese, stirring until melted.
2. Combine eggs, milk, thyme, garlic powder and half of crumbled bacon; stir well.
3. Gradually stir about 1/4 of hot grits into egg mixture; add to remaining hot mixture, stirring constantly.
4. Pour into lightly greased 11x7 inch baking dish. Top with remaining half of bacon. Cover and refrigerate overnight.
5. To serve: preheat oven to 350° F. Bake 50-55 minutes or until a knife inserted in the center comes out clean.
INGREDIENTS

CRAB CAKES:
• 2 eggs, lightly beaten
• ¼ cup mayonnaise
• ½ cup soft bread crumbs
• 2 green onions, finely chopped
• 1 tablespoon finely diced green pepper
• 2 teaspoons lemon juice
• 1 teaspoon Worcestershire
• 1 teaspoon ground mustard
• 2 ounces green chiles
• 1 tablespoon minced fresh parsley

BENEDICT:
• 1 tablespoon butter
• 1 tablespoon olive oil
• 16 poached eggs
• Hollandaise sauce (recipe below or purchase ready-made)

DIRECTIONS

Happy Hollandaise! Top homemade crab cakes with a perfectly-poached egg to make crispy Crab Cake Benedict, which will quickly become a new brunch favorite.

In a bowl, mix all crab cake ingredients except crab together. Add crab; mix gently. Shape into desired size, approximately 16 – 3” diameter patties.

In a nonstick skillet, sauté patties over medium heat in butter and olive oil until golden brown, 3 to 4 minutes per side.

To serve, place 2 patties on a plate, top each patty with a poached egg, Hollandaise sauce and garnish with chopped chives or green chilis.

NOTES: Use very fresh eggs for poaching. For easy poached eggs, click here.
INGREDIENTS
- 16 oz (1 package) low-fat, ground turkey sausage
- 1/4 cup coconut oil
- 1 tsp. salt
- 28 oz (1 bag) frozen potatoes – O’Brien
- 8 eggs, scrambled
- 1 cup cooked quinoa
- 1 cup cooked, long grain brown rice
- 1 cup finely chopped, uncooked cauliflower
- 1 cup shredded cheddar cheese

Everyone will love Heart-Healthy Hash, made with lean turkey sausage, eight eggs and a mixture of quinoa, brown rice and cauliflower.

DIRECTIONS
1. Heat a large skillet over medium-high heat. Add sausage, cook and crumble sausage until no longer pink.
2. Add oil, salt and potatoes. Cook and stir until potatoes are partially browned.
3. Prepare scrambled eggs in separate pan, fold into sausage and potato mixture.
4. Stir in quinoa, rice and cauliflower, continue to cook until heated through.
5. Remove from heat, stir in cheese, serve immediately.
Featuring tender duck, green onions and cheese mixed with eggs, a Honey-Orange Duck Frittata is a decadent and flavorful addition to breakfast or brunch.

**DIRECTIONS**

1. Preheat oven to 375° F.
2. Score the skin of the duck breasts, taking care not to puncture the meat. Heat a heavy, large nonstick oven-proof skillet over medium heat until hot. Place duck in skillet skin-sides down. Cook 8-9 minutes or until skin is crisp and golden brown. Turn duck; continue cooking 3 minutes.
3. Drizzle duck with honey and sprinkle with orange zest.
4. Transfer duck to a small baking sheet, reserve drippings in skillet. Bake duck 8-10 minutes or until internal temperature of duck reaches 155°. Transfer duck to serving board and let stand until cooled, 10-15 minutes, internal temperature of duck will rise to 160°. Remove skin from duck, discard the skin or save it to make cracklings for another dish. Cut the duck meat into 1/2-inch pieces; set aside.
5. Meanwhile, preheat broiler. Beat eggs in a large bowl. Beat in half and half, green onions, salt and pepper. Stir in duck and 1/2 cup of cheese.
6. Measure drippings in skillet. If there are less than 2 tablespoons of drippings, add duck fat or butter to equal 2 tablespoons. Place skillet over medium-high heat until drippings are hot. Add egg mixture; cook without stirring until eggs start to firm and sides and bottom begin to brown, lifting sides occasionally to let uncooked egg run underneath, 4-5 minutes.
7. Sprinkle remaining 1/2 cup cheese over egg mixture; transfer to broiler. Broil 5-6 inches from heat source for 2-3 minutes or until eggs are set and cheese is melted and golden brown.
8. Cut into wedges. Serve warm or at room temperature.

**INGREDIENTS**

- 2 - 7.5 oz. duck breasts, thawed
- 2 tbsp. honey
- Zest of 1 orange
- 8 large eggs
- 1/2 cup half and half or whole milk
- 1/2 cup sliced green onions
- 1/4 tsp. fresh ground black pepper
- 1/4 tsp. salt
- 1 cup smoked cheddar or gouda cheese, shredded, divided

**Serves:** 6

**1 hour**

**Preparation**  •  **45 mins.**

**Stove Top**  •  **10-15 mins.**

**Bake**  •  **Broil**
INGREDIENTS
- 2 avocados
- 2 tbsp. lemon juice
- 1 16-oz can refried beans
- 1/2 cup salsa, divided
- 4 large eggs
- 2 tbsp. chopped fresh cilantro leaves, optional
- 2 cups shredded lettuce, optional

Refried beans are mixed with protein-packed eggs and topped with fresh avocado and salsa to make zesty Huevos Loma Vista.

DIRECTIONS
2. Heat refried beans and 3 tablespoons salsa over medium heat until warmed through. Poach eggs.
3. In center of each serving plate, place ¼ of refried beans. Place the avocado, cut side up, on the beans. Transfer one poached egg to center of each avocado. Serve with remaining salsa.
4. Optional: Garnish with shredded lettuce and fresh cilantro.
INGREDIENTS
- 8 eggs
- 1 (16 oz) package turkey breakfast sausage roll
- 3 cups milk
- 8 cups cubed French bread
- 1 cup chopped red bell pepper
- 1 ½ cups shredded low-fat Swiss cheese
- ¼ cup chopped fresh parsley
- Salt and pepper, if desired

A Sausage Egg Bake is an easy and tasty addition to holiday brunch and is ready in about an hour.

PREPARATION
- Preheat oven to 350° F.
- Grease 9x13-inch baking pan.

DIRECTIONS
- Cook the sausage as specified on the package. Always cook to well-done, 165° F as measured by a meat thermometer. Crumble sausage into pieces.
- In large bowl, whisk eggs, milk, and parsley. Add salt and pepper if desired.
- Stir in sausage, bread cubes, red pepper, and 1 cup of cheese
- Pour mixture into baking dish and sprinkle with remaining cheese.
- Bake 40-50 minutes or until a knife inserted into the center comes out clean.
- Let sit 10 minutes before cutting or serving.
DIRECTIONS

Heat 1 tablespoon oil over medium-high heat in a 12-inch non-stick, ovenproof skillet. Add onion; cook 2-3 minutes, stirring often. Add garlic, and cook an additional 2-3 minutes, again stirring often. Add turkey and potatoes and remaining olive oil, continue to cook until golden brown and heated through.

Mix ketchup, mustard, thyme, parsley and water in a small bowl. Stir ketchup mixture into turkey/potatoes. Season with salt and pepper, to taste. Reduce heat to medium, continue to stir for an additional 4-5 minutes.

Make 4 “wells” into hash mixture. Break an egg into a small bowl and transfer egg to the “well.” Repeat until 4 wells are filled with an egg.

Transfer skillet to 350-degree, preheated oven. Bake 20-22 minutes, or until egg whites are firmly set and yolks are to your desired degree of doneness.
DESSERTS
INGREDIENTS
- 1 (8x8-inch pan size) package brownie mix
- 3 (8-oz) packages cream cheese, softened
- 1 (14-oz) can sweetened condensed milk (NOT evaporated milk)
- 1 (10-oz) package peanut butter chips, melted
- 4 eggs
- 2 tsp. vanilla extract
- 1 cup semi-sweet chocolate chips
- 2 tbsp. butter-flavored shortening

DIRECTIONS

In large bowl, beat cream cheese until fluffy. Gradually beat in milk. Add chips, eggs and vanilla; mix well. Pour filling over baked brownie. Place pan in a large baking pan with 1-inch hot water (keeps brownie from overbaking).

Bake 50 to 55 minutes or until center is almost set. Turn oven off; remove baking pan with water. Let cheesecake cool in oven 30 minutes. Remove cheesecake from oven; chill 1 hour. Remove side from springform pan. In small saucepan, melt chips with shortening; stir until smooth. Spread chocolate glaze over top and sides of cheesecake. Chill 3 hours. Garnish as desired.

Serves 10-12
5 hours 40 minutes
5 hours 40 minutes
35-40 mins. Preparation • 2 hr. Cook/bake • 3 hr. Cool/Chill

Top a fudgy brownie base with rich, creamy peanut butter cheesecake to make an Ohio State Fair award-winning Buckeye Cheesecake.
A delightful spin on the classic recipe, Butter Pecan Cream Cheese Pound Cake is as smooth as velvet and as sweet as can be.

**DIRECTIONS**

**POUND CAKE**

Preheat oven to 300° F.

Beat butter and cream cheese at medium speed for 2 minutes, or until creamy.

Gradually add sugar, beat 5-7 minutes. Add eggs one at a time, beating just until yellow disappears. Add vanilla and caramel flavoring. Mix well.

In a separate bowl, combine flour and salt. Gradually add to butter mixture, beating at low speed until just blended. Pour batter in greased and floured bundt pan. Pour 2 cups of water in an ovenproof measuring cup or casserole dish. Place in oven with bundt pan (this will keep the cake moist). Bake at 300° F for 1 hour and 30 minutes or until toothpick inserted in the center comes out clean.

Cool in pan on wire rack for 10-15 minutes, then remove from pan and cool completely on wire rack.

Prepare glaze and drizzle over cake when cooled.

**GLAZE**

Combine sugar and flavorings.

Slowly add milk until desired consistency is reached (should be thin like glaze). Drizzle over cooled cake.

If desired, sprinkle chopped pecans over top of glazed cake.

**INGREDIENTS**

**POUND CAKE:**

- 1½ cups butter, softened
- 8 oz cream cheese, softened
- 2 cups sugar
- 6 eggs
- 1/2 tsp. vanilla extract
- 1 tsp. caramel flavoring
- 3 cups flour
- 1 pinch salt

**GLAZE:**

- 1 cup powdered sugar
- 1/2 tsp. vanilla
- 1/2 tsp. caramel flavoring
- 1 tsp. milk
- 1/4 cup pecans chopped (optional)

Serves 16-24 slices

15-20 mins. Preparation • 1 hr 30 mins. Cook/Bake • 2 hr Cool/Chill
CALIFORNIA FRUIT TRIFLE

INGREDIENTS
- 3 cups of your favorite sweetened California fresh fruit, (strawberries, kiwi, cherries, etc)
- 16-oz pound cake
- 1/4 cup jam (complimentary to fruit selection)
- One batch Vanilla Egg Custard (recipe follows)
- 1 cup whipping cream
- 1/2 tsp. pure vanilla extract
- 1/2 cup California almonds or walnuts – sliced or chopped
- 6 hard-boiled eggs
- 1/2 tsp. salt
- 1/2 cup ricotta cheese
- 1/4 cup sour cream
- 3 grape tomatoes, sliced in quarters
- 12 black olives, sliced
- 1 tbsp. minced chives
- 1 tbsp. fresh chopped basil
- 1 tbsp. cheddar cheese

Combine the Golden State’s favorite fruits and nuts with homemade vanilla egg custard and pound cake to make a California Fruit and Egg Custard Trifle.

DIRECTIONS

Prepare custard below. May be prepared in advance and refrigerated.

Add vanilla to the cream and whip until firm peaks. Refrigerate until ready to assemble trifle.

Cut the pound cake into one-inch thick slices. Spread thin layer of jam on half of the pound cake slices and top with the remaining slices. Alternate layers of the cake cubes and fresh fruit, starting with the cake. Pour the custard mixture over the cake. Garnish with nuts, whipped cream and remaining fruit. Cover with plastic wrap and refrigerate until ready to serve.

CUSTARD

INGREDIENTS:
- 4 tbsp. granulated sugar
- 1 1/2 tbsp. cornstarch
- 4 large egg yolks
- 3 cups milk
- 1/2 tsp. pure vanilla extract

DIRECTIONS:
1. In a saucepan, whisk together the granulated sugar, cornstarch and egg yolks.
2. Whisk in milk in a continuous stream. Stir constantly over medium heat until thickened to a custard consistency. Whisk in the vanilla after removing from heat. Allow to cool completely.
INGREDIENTS
• 8 slices of cinnamon swirl bread
• 2 ½ cups whipping cream
• 1 ½ cups sweetened dried craisins
• ½ cup sugar
• 4 eggs
• 2 tsp. vanilla

Cinnamon Craisins Strata brings together families and friends over two favorite holiday flavors: cinnamon and cranberry!

DIRECTIONS
Place 6 slices of bread in single layer greased 13x9x2 inch baking dish. Tear remaining 2 bread slices into 1-inch piece on top of slices, scatter craisins evenly over bread.

Beat eggs, cream, milk, sugar, and vanilla until well blended. Pour over bread mixture and refrigerate for at least 2 hours (can be overnight).

Preheat oven to 350 degrees. Bake uncovered for around 45 minutes. Test center of strata with a knife; if it comes out clean it is ready. Serve warm or cold (refrigerate until cold).

Optional top glaze: Mix one cup of powdered sugar and 2 tablespoons of cream or milk and drizzle on strata before serving.
INGREDIENTS

• 6 eggs
• 1/4 cup sugar
• 1/4 tsp. salt
• 4 cups milk, divided
• 1 tsp. vanilla

This go-to festive beverage is a must at holiday gatherings. Enjoy Classic Cooked Eggnog garnished with whipped cream and a sprinkle of nutmeg.

DIRECTIONS

Beat eggs, sugar and salt in large heavy saucepan until blended. Stir in 2 cups of milk.

Cook over low heat, stirring constantly but gently, until mixture is just thick enough to just coat a metal spoon with a thin film and temperature reaches 160°F, about 15 minutes. Do not allow to boil. Remove from heat immediately.

Stir in remaining 2 cups milk and vanilla. Refrigerate, covered, until thoroughly chilled, several hours or overnight.

Optional: Just before serving, stir brandy, rum or bourbon into eggnog, if desired. Garnish with whipped cream and a sprinkle of nutmeg and/or cinnamon.

NOTES: For richer eggnog, substitute half-and-half or light cream for some of the milk. To keep eggnog cold during a party, set punch bowl or pitcher in a bed of crushed ice.
INGREDIENTS

• 8 eggs
• 1 cup (2 sticks) unsalted butter, plus more for pan
• 1 bag (16 oz) semisweet chocolate chips
• 1/4 tsp. fine sea salt
• 1 tsp. instant espresso powder (or instant coffee)

Indulge in Flourless Chocolate Cake, a ridiculously rich and fudgy treat.

DIRECTIONS

1. Preheat oven to 350°F. Grease an 8” springform pan with butter and line bottom with parchment paper.
2. Using an electric mixer on high speed, beat eggs in a large bowl until they have doubled in size. Approximately 5 minutes.
3. Place chocolate chips, salt, and butter in a large microwaveable bowl. Microwave in bursts, stirring in between, until smooth and pourable. Add espresso powder to the melted chocolate and butter, mix well.
4. Using a spatula, gently fold one-third of the whipped eggs in the chocolate mixture until incorporated. Fold egg and chocolate mixture back into remain whipped eggs until incorporated.
5. Transfer to pan, cover bottom and side of pan with foil. Set springform pan inside a large roasting pan; add 1 inch of hot water.
6. Bake about 30-40 minutes, or until a toothpick inserted into the center comes out clean and sides of cake begin to pull away from pan. Let cool before serving.

Optional: Add 1 tablespoon of raspberry liquor and serve with fresh red raspberries.
Pecan Cranberry Tart brings together pecan pie and sweet, fresh cranberries to create a dessert that’s perfect for gifting.

**DIRECTIONS**

**TART SHELLS**
- Beat butter on medium-high speed until light. Add powdered sugar and salt and beat one minute.
- Beat in eggs and yolks one at a time, for one minute each. Gradually beat in flour.
- Divide dough in half, wrap each half in plastic and refrigerate one hour.
- Lightly flour dough and press along bottom and sides of two 14x5” tart pans with removable bottoms (our use two 9” pie plates). Dough edge should be even with pan edges. Chill 1 hour then bake 10 minutes until edges begin to brown, then cool.

**FILLING**
- Arrange pecans and cranberries in cooled tart shells.
- In a medium bowl, beat egg whites and eggs until blended.
- In a small saucepan, combine butter, brown sugar and corn syrup, bring to a boil, stir in vanilla and gradually whisk egg mixture.
- Pour syrup mixture over berries and pecans.
- Mix extra yolk with 1 teaspoon water and lightly brush on exposed crust.
- Place tarts on large baking sheet, bake 35-40 minutes, or until filling is set.

**NOTES:** Shells can be prepared the day before, wrapped, and stored at room temperature.

**INGREDIENTS**

**TART SHELLS:**
- 2/3 cup softened butter
- 1 1/3 cup powdered sugar
- 1 tsp. kosher salt
- 2 whole eggs
- 2 egg yolks
- 3 cups all-purpose flour

**FILLING:**
- 2 cups pecans (halves), toasted
- 1 cup cranberries
- 3 egg whites
- 2 whole eggs
- 1/3 cup butter
- 1 1/2 cup packed brown sugar
- 1 cup light-colored corn syrup
- 2 tsp. vanilla extract

Serves: 36
2 hours 10 minutes
20-30 mins. Preparation • 35-40 mins. Cook/bake • 1 hr Cool/Chill

PECAN CRANBERRY TART

Virginia Egg Council

Stove Top
INGREDIENTS

BREAD:
• 1 15-oz can pumpkin puree
• 4 eggs
• 3 ½ cups flour
• 2 tsp. baking soda
• 1 cup vegetable oil
• 2/3 cup water
• 3 cups white sugar
• 1 1/2 tsp. salt
• 1 tsp. ground cinnamon
• 1 tsp. ground nutmeg
• 1/2 tsp. ground cloves
• 1/4 tsp. ground ginger

STREUSEL:
• 5 tbsp. dark brown sugar
• 1 tbsp. all-purpose flour
• 2 tbsp. unsalted butter, softened
• 1 tsp. ground cinnamon
• 1/2 cup chopped pecans
• Pinch of salt

DIRECTIONS

Preheat oven to 350°F.
Grease and flour four 5.5x2.5 inch loaf pans.

In a large bowl, mix together pumpkin puree, eggs, oil, water and sugar until well blended.

In a separate bowl, whisk together the flour, baking soda, salt, cinnamon, nutmeg, cloves and ginger. Stir the dry ingredients into the pumpkin mixture until just blended. Pour into prepared pans.

In another bowl, prepare streusel topping by working butter into brown sugar, flour, cinnamon and salt. Toss in pecans. Sprinkle over bread batter.

Bake for about 50 minutes. Loaves are done when toothpick inserted in the center comes out clean.

Spiced with nutmeg, cinnamon and cloves and topped with nuts or a glaze, easy Pumpkin Bread is a delicious dessert, or give a loaf as a sweet gift.
INGREDIENTS
- 1/3 cup chopped nuts
- 1/2 cup sugar
- 1 tsp. ground cinnamon
- 1/4 tsp. ground ginger
- 1/4 tsp. ground nutmeg
- 1/4 tsp. ground allspice
- 4 eggs
- 1 can (5 oz) evaporated milk
- 1 can (15 oz) pumpkin
- Whipped cream garnish, optional
- Additional chopped nuts for garnish, optional

DIRECTIONS
Preheat oven to 375° F. Six custard cups or an 8x8” square baking dish work equally well. Spray bakeware with non-stick cooking spray and spoon chopped nuts into bottom of baking dish or evenly divide between the custard cups.

In small bowl, combine sugar and the four spices.
Add sugar and spice mixture to blender with all remaining ingredients (sugar, cinnamon, ginger, nutmeg, allspice, eggs, evaporated milk, pumpkin).
Cover and blend at low speed for 1 minute, scraping down sides as necessary.
Divide mixture into custard cups or casserole dish over the nuts.
Bake 35-40 minutes for custard cups or 50-55 minutes for casserole, until knife inserted in center comes out clean.
Serve warm or cover and refrigerate until serving.
Garnish with whipped cream and nuts if desired.

NOTES: This pudding would also work well as a side dish, served with turkey, chicken or pork. Just leave off the whipped cream!