



From Charlotte's Kitchen

Easy Eggs Southern Style

There are three great things about this recipe. One; it can be made a day ahead so the cook can sleep late too! Just refrigerate, and then allow casserole to reach room temperature before baking. Two; your family or guest will rave about it! If you're serving it for breakfast a fresh fruit salad is a nice accompaniment. For brunch, baby arugula dressed with a touch of olive oil and sea salt would be my choice and of course plenty of hot coffee since it serves up to 12!

Ingredients:

- ½ cup butter
- 1 medium onion, finely chopped
- ½ cup mushrooms (optional)
- ½ cup flour
- 4 cups half and half cream
- 1 cup grated Swiss cheese
- ¼ cup white wine
- 1 T Worcestershire sauce
- ¼ t salt
- ¼ t pepper
- 1 pound ham, cubed OR 1 pound small shrimp, cooked
- 1 (14-oz) can artichoke hearts, drained, quartered
- 1 (8 ½ -oz) can green peas, drained
- 12 hard-boiled eggs, peeled and quartered
- Paprika
- Toast or English muffins

Directions:

Preheat oven to 275 degrees F. Melt butter, add onions and cook until soft. (If using mushrooms, stir in and sauté 3 for minutes.)

Add flour, stir well, and cook 3-5 minutes over medium heat.

Lower heat and slowly pour in cream, stirring constantly, until mixture is smooth.

Add cheese, wine, Worcestershire sauce, salt and pepper.

In a lightly greased 9x13x2 inch baking dish, arrange ham (or shrimp) artichoke hearts, peas and eggs.

Pour in the cheese sauce, cover, and bake about 1 hour, until hot.

Sprinkle with paprika and service over toast or English muffins