



## *Jan's Egg Casserole\**

**This recipe is outstanding not only because of the taste, but because it keeps well after cooking, is versatile, and easily doubles, triples, etc.**

5 eggs  
¼ cup all-purpose flour  
½ tsp. baking powder  
dill to taste  
dry mustard to taste  
celery salt to taste  
“Veggie Magic”\*\* to taste  
¾ cup cottage cheese  
8 oz. Monterey Jack cheese  
2 cups chopped fresh veggies  
    i.e., broccoli (pre-cooked al dente),  
    chopped sweet red pepper, mushrooms,  
    scallions, summer squash, zucchini, etc.)

Beat the eggs with a whisk, then add the flour, baking powder & herbs, mixing well. Stir in the cottage cheese, Jack cheese, vegetables, and pour into a greased or sprayed 8” square baking dish (or individual baking dishes).

Bake in a preheated 375 degree F oven until set, about 30 minutes.

\*\*Veggie Magic is a product of Chef Paul Prudholme and can be obtained at your local grocery store in the spice/dried herb section or at [www.chefpaul.com](http://www.chefpaul.com)

Serve with toasted, freshly sliced deli bread, freshly baked biscuits, or warmed corn muffins, a fruit garnish, and perhaps turkey breakfast sausage.

*Compliments of Jan Barrett, Innkeeper  
Ware Street Inn  
Lewiston, ME  
[www.warestreetinn.com](http://www.warestreetinn.com)*

