

Break eggs into a cup and then slide each egg into the hot water. Remove pan from the heat and let stand for 4 minutes.   
 Toast bread while eggs are standing.   
 Serve eggs on toast. Salt and pepper to taste.

### Corned Beef Hash and Eggs

- 4 servings
  - 15-ounce can corned beef hash
  - 1 or 2 eggs per person
  - Grease for frying eggs
  - 2 or 3 slices of bread per person
- Open both ends of corned beef hash. Remove one end, but leave other as a base to push against. Push from that end and slice cross-quarter-inch slices from other as the hash comes out. Cook hash slices on both sides in lightly greased skillet until heated through, longer if you like it crisp.

Keep cooked patties warm while frying eggs to your liking. Serve eggs on top of hash patties. Toast bread to accompany.

### French Toast

- 4 servings
- 4 eggs
- 1 cup milk or ½ cup dry milk with water to make cup
- 1 teaspoon salt
- 2 tablespoons sugar
- 8 slices of bread

Syrup, jam, jelly, powdered sugar   
 Margarine or butter to grease griddle and put on toast.   
 Break eggs in bowl and beat until frothy. Beat in milk, salt, and sugar. Dip bread, one slice at a time, in mix until both sides are coated. Fry on hot, greased skillet or griddle until golden brown on both sides. Serve with syrup, jam, jelly, or powdered sugar.

### Quick Hot Cereal

Cook quick oats, cream of rice, farina, or other cereal according to instructions on the box. Serve with milk and your favorite fruit on top.

### Cinnamon Oatmeal

- 4 servings
- 1½ cups quick oatmeal
- ½ teaspoon cinnamon
- ½ cup seedless raisins
- 1 apple, cored, peeled, and cut into ½-inch cubes
- 1 teaspoon salt
- Milk and sugar to preference

Combine all ingredients except sugar and milk. Bring 3 cups water to boil in a kettle. Add mixed ingredients. Cook for 1 minute, stirring occasionally. Cover; remove from heat and let stand a few minutes before serving with milk and sugar.

### Pancakes

- 4 servings
- 2 cups biscuit mix
- Liquid and eggs to make dough according to biscuit mix recipe.
- Margarine or butter to grease griddle and put on cakes.
- Syrup, jam, or jelly

Mix the biscuit dough. Stir lightly until well-mixed and smooth. Ladle dough onto a hot, greased griddle. Turn when bubbles appear and a few break. Serve with margarine or butter, and syrup, jam, or jelly.

### Paul Bunyan Breakfast

- 4 person servings
- ½-pound sliced bacon
- 6 eggs
- 29-ounce can potatoes, diced in ½-inch pieces
- ½ teaspoon salt
- Dash pepper

Put bacon in lunch pieces and fry until almost fully cooked. Drain most of grease, leaving enough to brown potatoes. Add sliced potatoes to bacon and brown them.

Scramble the eggs in another pan, using some of the bacon grease. Add cooked eggs to potato and bacon mix and serve Paul Bunyan-size portions.

