

EGGS GOLDEN ROD

INGREDIENTS:

- ❖ Eggs 6
- ❖ Butter or margarine 3 TBSP
- ❖ Flour 3 TBSP
- ❖ Milk about 3 cups may need more depending on thickness of sauce
- ❖ Salt & Pepper to taste
- ❖ Bread for toast or baking powder biscuits as needed

Optional:

- ❖ Tabasco Sauce 1 squirt or shake
- ❖ Cheese 1 to 1 1/2 cup

METHOD:

1. Boil eggs to hard boiled
2. Melt butter over medium heat
3. Stir in flour until you have a thick mixture
4. Add milk and stir constantly so you don't scorch the milk (I use a double boiler it takes a few minutes longer but saves worry about scorching the milk)
5. After your white sauce is desired constancy season with salt & pepper to taste (use a slice of bread to dip into sauce for tasting ~ this gives a true taste test).
6. Peel eggs ~ dice the whites into the sauce
7. Mash the yolks for topping
8. The best secret ingredient is 1 squirt of Tabasco
9. Add cheese if desired
10. Serve over toast or biscuits sprinkle egg yokes over the sauce

