

ing water, and cook for 1 to 2 minutes more. Serve the egg directly from the cup with buttered toast.

CODDLED EGG WITH HAM, CHEESE, OR HERBS

Prepare Coddled Egg, above, adding 1 to 3 teaspoons chopped ham, crumbled cooked bacon, grated cheese, diced pâté, chopped anchovies, or minced fresh herbs to the coddler before adding the egg. Cook for 1 to 2 minutes longer.

QUICK HARD-BOILED EGG WITH WHITE SAUCE

1 serving

A snap to make for lunch or supper.
Prepare:

1/3 cup Sauce Béchamel, 46, or Sauce Mornay, 46, warmed

1 hard-boiled egg, 125, sliced

1 slice bread, toasted and lightly buttered

Arrange the sliced egg on the toast and top with the sauce. Serve as is or sprinkle with:

Grated Swiss or Parmesan cheese (optional)
and place under the broiler until the cheese is melted.

CREAMED EGGS AU GRATIN

2 to 3 servings

Serve with warm crusty bread and a green salad for a quick, easy, satisfying meal.

Preheat the oven to 350°F.

In a small sauté pan, heat together over low heat:

1 tablespoon butter

1 tablespoon olive oil

Add and sauté until softened but not browned, about 5 minutes:

1/2 cup minced shallots or onions

Set aside to cool. Combine in a bowl:

4 hard-boiled eggs, 125, chopped or sliced

1 cup Sauce Béchamel, 46

2 tablespoons chopped fresh herbs, such as parsley, tarragon, chervil, and chives

3/4 teaspoon Dijon mustard

1/2 teaspoon minced garlic

1/4 teaspoon salt

1/8 teaspoon ground black pepper

Pinch of freshly grated or ground nutmeg

Add the reserved shallots. Stir to blend. Transfer the mixture to 1 medium-sized or 2 or 3 smaller baking dishes. Sprinkle with:

3/4 cup fresh breadcrumbs

1 tablespoon butter, cut into small pieces

Bake until heated through, 10 to 20 minutes. Place briefly under the broiler to brown and crisp the crumbs.

CURRIED EGGS

Prepare Creamed Eggs au Gratin, above, adding 1 teaspoon curry powder to the sautéing shallots or onions.

CREAMED EGGS WITH ASPARAGUS TIPS

Prepare Creamed Eggs au Gratin, above, adding 3/4 cup asparagus tips, cooked and drained, to the sauce.

STUFFED EGGS

4 servings

Almost any cooked meat, fish, or vegetable can be cut into small cubes, stirred into the mashed yolks, and seasoned to make a tasty filling. Just be sure to use enough mayonnaise or other creamy medium to keep the mixture moist and light.

Slice lengthwise in half:

4 hard-boiled eggs, 125, cooled and shelled

Carefully remove the yolks, leaving the whites intact. Place the yolks in a bowl, mash, and add:

2 tablespoons mayonnaise or sour cream

2 teaspoons minced fresh herbs, such as chives, tarragon, chervil, parsley, and basil

1 to 2 teaspoons Dijon mustard, to taste

1 teaspoon vinegar (any type)

1 teaspoon minced shallots

1/4 teaspoon salt

1/8 teaspoon Worcestershire sauce

1/8 teaspoon ground black pepper

Pinch of curry powder

Spoon the filling into the whites, mounding it slightly to resemble a whole egg, or pipe the filling into the whites using a pastry tube with a star tip for a more elegant effect. Keep the eggs refrigerated until serving time; remove them from the refrigerator about 15 minutes before serving.

DEVILED EGGS

Prepare Stuffed Eggs, above, adding 3 drops hot red pepper sauce, or more to taste, to the yolks. Garnish with paprika.

BAKED STUFFED EGGS

4 servings

A lunch or supper dish.

Preheat the oven to 425°F. Grease a shallow 8- to 9-inch baking dish.

Arrange in the baking dish:

4 Stuffed Eggs, 126 (8 halves total), made with 2

tablespoons Sauce Béchamel, 46, or heavy cream in place of the mayonnaise

Pour over them:

1 cup Sauce Béchamel, 46, or Simplest Italian

Tomato Sauce Marinara, 305