

Eggs a la Goldenrod

I hope you had a wonderful Easter holiday weekend. I love this holiday as we get the opportunity to blend family traditions from both sides of our families while creating new ones for our children.

We had a very relaxing day which included attending Easter service and the annual egg hunt in the orchard. My girls also colored eggs~~ it is the only time of the year we buy store bought white eggs, which color and peel easily.

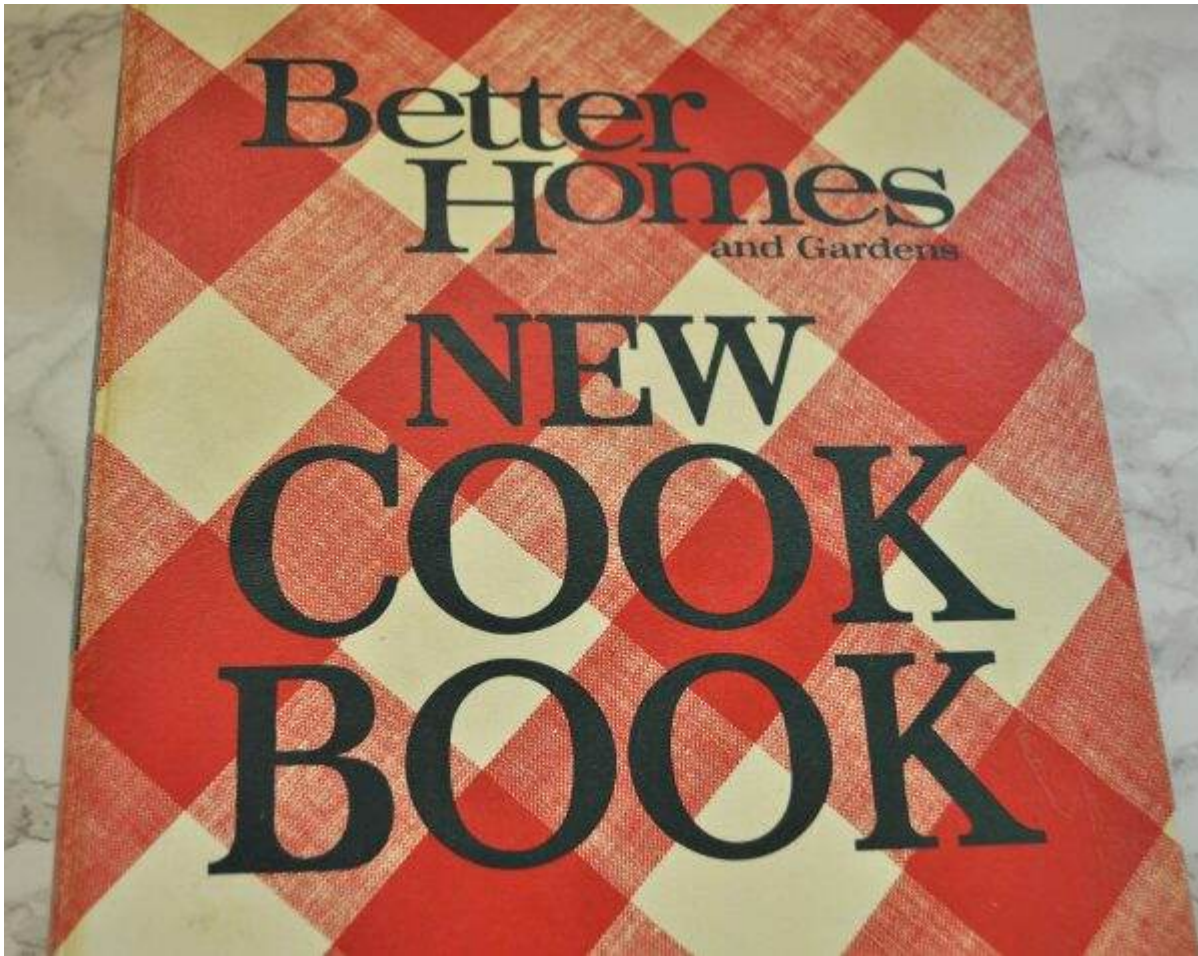


So what to do with all those beautiful hard boiled eggs?

There's a breakfast tradition in my husband's family passed down from his mother, Mabel. A life-long educator, Mabel, wasn't a gourmet chef, but a simple, straightforward cook.

She didn't waste much and came from a generation where less is more. She learned to cook in a Home Economics class in school (remember those?) and this recipe is one of the first meals she made as a new bride for her husband, John (Scott's father). This recipe, entitled Goldenrod, is straight out of

the Better Homes and Gardens Cookbook. We have the 1968 printed edition, and yes, Goldenrod is on page 267.



Scott makes his mother's Eggs a la Goldenrod recipe for Easter and Christmas and it has become a family favorite. This recipe utilizes all aspects of the hard boiled egg (except the shell of course!) and makes a wonderful special breakfast.

First, peel the eggs and slice in half. Separate the yolks from the egg whites. Chop the egg whites and reserve. Smash the yolk with a fork until it is crumbly (or press through a sieve). Make a white sauce and then add the chopped egg white.



Toast a slice of bread, butter it if you'd like. Pour egg white/white sauce mixture over the toast and then sprinkle with the egg yolk (the goldenrod). Season with salt and pepper to your liking.



Here is the recipe for Mabel's Eggs a la Goldenrod.

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Have a wonderful weekend!

Mary