

BRUNCH BAKED EGGS

350 OVEN---13 X 9 BAKING DISH

6 cups (24 oz) Monterey Jack cheese,
shredded and divided
12 oz. fresh mushrooms, sliced
1 medium onion, chopped
¼ cup sweet red pepper, thinly sliced
¼ cup margarine or butter, melted
8 oz cooked ham, cut into julienne strips
8 eggs, beaten
1 ¾ cups milk
½ cup flour
2 tablespoons fresh herbs—basil-tarragon-thyme or oregano, snipped
1 tablespoon fresh parsley, snipped

Spray bottom of baking dish lightly. Spread with 3 cups cheese. In a saucepan, cook the onions, red pepper and mushrooms in the margarine until soft but not brown. Drain well. Place vegetables over cheese. Arrange ham strips over vegetables. Sprinkle with remainder of cheese over ham. At this time you can cover and chill overnight. To serve, beat together eggs, milk, flour, herbs and parsley. Pour over cheese layer. Bake 45 minutes. Let stand 10 minutes. Serves 12 or more.