

## PREPARATION

1. Sauté the ham and onion in 2 tablespoons of the butter in a large heavy skillet over medium-high heat for 4 minutes. Add the eggs; cook, without stirring, until the mixture begins to set on the bottom. Reduce the heat to medium; draw a spatula across the bottom of the skillet to form large curds. Continue until the eggs are thickened but still moist; do not stir constantly. Remove from the heat.
2. Combine the soup, mushrooms, pimientos, and sour cream; stir well. Stir gently into the egg mixture; spoon into a greased 12 × 8 × 2-inch baking dish.
3. Combine the cereal and the remaining melted butter; sprinkle evenly over the egg mixture. Cover and refrigerate for 8 hours or overnight.
4. Remove the mixture from the refrigerator; let stand for 30 minutes. Preheat oven to 350°F. Bake, uncovered, at 350°F for 30 minutes, or until hot.

## Getting the Most from Your Recipes

Read the recipe through before beginning to cook. Measure, and set out all the ingredients first. Wash and dry all produce before proceeding with the recipe. Measure liquids in glass or clear plastic measuring cups. Measure dry ingredients in measuring cups that can be leveled off with a straight-edge. Measure flour by spooning it into a measuring cup and leveling it with a straight-edge. Don't tap or shake the cup. Do not scoop. Measure skillets and baking pans across the bottom, not the top. Freshly ground black pepper is preferable to preground. Grate cheeses just before using. Most recipes call for large eggs. Don't substitute other sizes. For other tips and answers to your cooking questions, visit the Ask the Chef forum at [www.ucook.com](http://www.ucook.com)

### 100% Brunch in a Casserole

Yield: 8 servings

Estimated Total Time: More than 90 minutes

Source: *The Ultimate Cookbook*

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## INGREDIENTS

- 1 cup finely diced ham or Canadian bacon
- 1/2 cup chopped green onion
- 1/3 cup butter or margarine, melted
- 12 large eggs, beaten, or 3 (8-ounce) cartons egg substitute
- 1 (10-3/4-ounce) can condensed nacho cheese or cheddar cheese soup, undiluted
- 1 (4-ounce) can sliced mushrooms, drained
- 1 (2-ounce) jar diced pimientos
- 3/4 cup regular or light sour cream
- 1-1/2 cups crushed cereal

For Preparation Instructions, unfold this sheet