

# 4 ways to make eggs extra-special!



Here's wonderful new light-lunch news! Exciting brunch news! Delicious Sunday-supper news! Eggs as a main course—all spruced up with lively new flavor! Four nourishing main dishes you can make in minutes with Campbell's good soups. Four dishes that start with Mushroom, Chicken, Vegetable, or Celery Soup—four wonderful ways to make eggs taste like something new and different. That's the cooking goodness of soup! Goodness you can use to make eggs extra-special!



**EGGS BENEDICT.** Smooth and rich and easy as you please! Just fry 6 thin slices of ham and place on 6 slices buttered toast. Top each with a poached egg. Heat 1 can Cream of Mushroom Soup with  $\frac{1}{3}$  cup milk; pour over eggs. Sprinkle on a little minced parsley. 6 servings. Your velvety-smooth Campbell's Soup sauce adds extra flavor and nourishment.



**EGGS FLORENTINE.** An easy specialty. Line bottom of shallow baking pan with 2 cups chopped cooked spinach. Break 6 eggs and place each on spinach. Heat together 1 can Cream of Celery Soup and 1 cup shredded process cheese; pour around eggs. Sprinkle with  $\frac{1}{2}$  cup shredded cheese. Bake in moderate oven (350° F.) about 30 minutes. 6 servings.



**SCRAMBLED EGGS.** Here's a skillet supper with a lot of goodness, and very little fixing. Melt 2 tbsp. shortening in a skillet. Pour in a mixture of 8 beaten eggs, 1 can Vegetable Soup,  $\frac{1}{4}$  tsp. salt, dash of black pepper. 6 servings. Cook slowly until eggs are set, stirring frequently. Vegetable Soup adds the flavor and nourishment from 15 vegetables.



**5-MINUTE CREAMED EGGS.** Heat 1 can Cream of Chicken Soup and  $\frac{1}{4}$  cup milk. Add 4 sliced hard-cooked eggs. Serve hot over crisp, buttered toast or cooked rice. Garnish with sliced, stuffed olives. Like oriental flavor? Simmer  $\frac{1}{2}$  cup seedless raisins in  $\frac{1}{4}$  cup water for 5 minutes. Add 1 tsp. curry powder and raisins to Creamed Eggs. 4 servings.

Good cooks cook  with *Campbell's Soup*

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