

EGGS

-souper special!

Souper special *flavor* — because soups give eggs lots of bright and lively tastes. Soups also give you *perfect* cooking sauces *everytime*. They're quick and easy, too! When you next cook eggs, make them new, make them different, make them with Campbell's. Here are 3 ways!



For brunch! Souper special eggs with Cream of Celery Soup. Cook 2 tsp. chopped onion in 2 tsp. shortening; add 1 can Campbell's Cream of Celery Soup, ½ cup milk, dash Tabasco; heat. Meanwhile, poach 6 eggs. Toast 3 split English muffins. Place slice of process cheese on each; broil to melt cheese. Top with eggs; pour on sauce. Garnish with parsley. 6 servings.



For lunch! Souper special eggs with Cream of Mushroom Soup. Mix 1 can Campbell's Cream of Mushroom Soup, ½ cup milk, 2 tsp. chopped pimento, 4 sliced hard-cooked eggs. Heat; stir. Cook 1 lb. asparagus (or 1 pkg. frozen). Cut 2 slices white bread into 4 triangles each; fry in 2 tsp. shortening (dash of thyme if you like). Top with asparagus; pour on sauce. 4 servings.



For supper! Souper special omelet with Tomato Soup. In 2 tsp. butter, cook till tender ½ cup each sliced green pepper and onion. Stir in 1 can Campbell's Tomato Soup, ¼ cup water, 1 tsp. vinegar. Simmer about 5 min.; stir. Meanwhile cook an 8-egg omelet; pour sauce in omelet's center; fold over; top with more sauce. 4 generous, delicious servings.

Good cooks cook with *Campbell's Soups*