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CAMPBELLED EGGS

To add variety to
breakfast or brunch,
just scramble up
some Campbell's Soup.

When you scramble eggs with Campbell's Soup, you turn a plain dish into something different and delicious. A treat that makes any meal—from breakfast to midnight supper—a special occasion. Make Campbelled Eggs to suit your fancy—with Campbell's Cream of Chicken Soup or with Campbell's Cream of Celery, Mushroom, Potato, Shrimp or New England Clam Chowder Soup.

CAMPBELLED EGGS

4 slices bacon
½ cup chopped green pepper
¼ cup chopped onion
1 can Campbell's Cream of Chicken Soup
8 eggs, slightly beaten
Dash pepper

In 10-inch skillet, cook bacon until crisp; remove and crumble. Pour off all but 2 tablespoons drippings. Cook green pepper and onion in drippings until tender. In bowl, stir soup until smooth; gradually blend in eggs and pepper. Pour into skillet. Cook over low heat. As mixture begins to set around edges, gently lift cooked portions with wide turner so that thin, uncooked portions can flow to the bottom. Continue gently lifting cooked portions until eggs are completely set, but still moist. Garnish with bacon. Makes 4 servings.

COOKBOOK OFFER: Get more than 600 exciting recipes in Campbell's "Cooking with Soup" Cookbook. Send \$1.00 with your name, address and zip code to: COOKBOOK, BOX 494, Maple Plain, Minn. 55359. Offer good only in U.S.A. May be withdrawn at any time. Void where prohibited or restricted. Allow six weeks for delivery.

Campbell's
makes your cooking
M'm! M'm! Good!

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