



EGGS AU GRATIN

- 1 1/2 Cups Milk
- 1 Teaspoon Salt
- 1/8 Teaspoon Pepper
- 4 Tablespoons Grated Swiss Cheese
- 4 Eggs

DIRECTIONS

1. Add milk, seasonings, and cheese to slightly beaten eggs.
2. Turn into a greased baking dish placed in a pan of hot water.
3. Bake in a 325 degree oven for 40 to 45 minutes.
4. Let stand 3 minutes, then unmold onto a platter.