



@RustyChainFarm

TOP 12 WAYS TO USE EGGS

There's 100s of different ways to use eggs.

And now that you've found a source for some really awesome farm fresh eggs, I want to give you some ideas for how to use them.

These are my top 12 ways to use eggs.



01

BASIC EGGS

The easiest & most basic way to cook your eggs, over easy, over medium, over hard, scrambled, sunny side up or poached. Then choose from any number of sides from fruit to bacon or sausage to build your basic breakfast.

My husband is a fan of biscuits & gravy with over easy eggs on top.

I like my eggs over medium just on a plate, or maybe on a biscuit, but not gravy (I'm not a biscuit & gravy fan....*gasp*, yeah I know, I get that a lot)!



02

QUICHE

I love making quiche. It's a great way to use leftovers you have in the fridge. Things like ground sausage, cooked bacon, ham, chopped onions, bell peppers, mushrooms, shredded cheese, spinach and kale are all great in quiche.

I usually use about a dozen eggs, chop everything else and add to it and add about 2 ½ to 3 cups of shredded cheese. Depending on how much I have in the bowl, I might add a little bit of milk to lighten it up a touch.

Use a 9" pie pan, at least. And cook it at about 350F for about an hour or until a knife stuck in the center comes out clean. Every stove is different so start checking it at about 45 to 50 min to make sure you don't over-cook it.

They're really pretty easy to make and there's no real right or wrong way to do it (except to fill the pan too full...been there, done that).



03



FRITTATA

Then there's a frittata.

These are really good too. Both of us are fans of crust, but some folks aren't. These are perfect for those who don't want or like crust.

A frittata is a quiche without the crust.

So this is another one of those things you can make exactly the way you like it.

I'll use the exact same combinations as I do for a quiche, but instead of using a pie pan, personally, I use my large cast iron skillet.

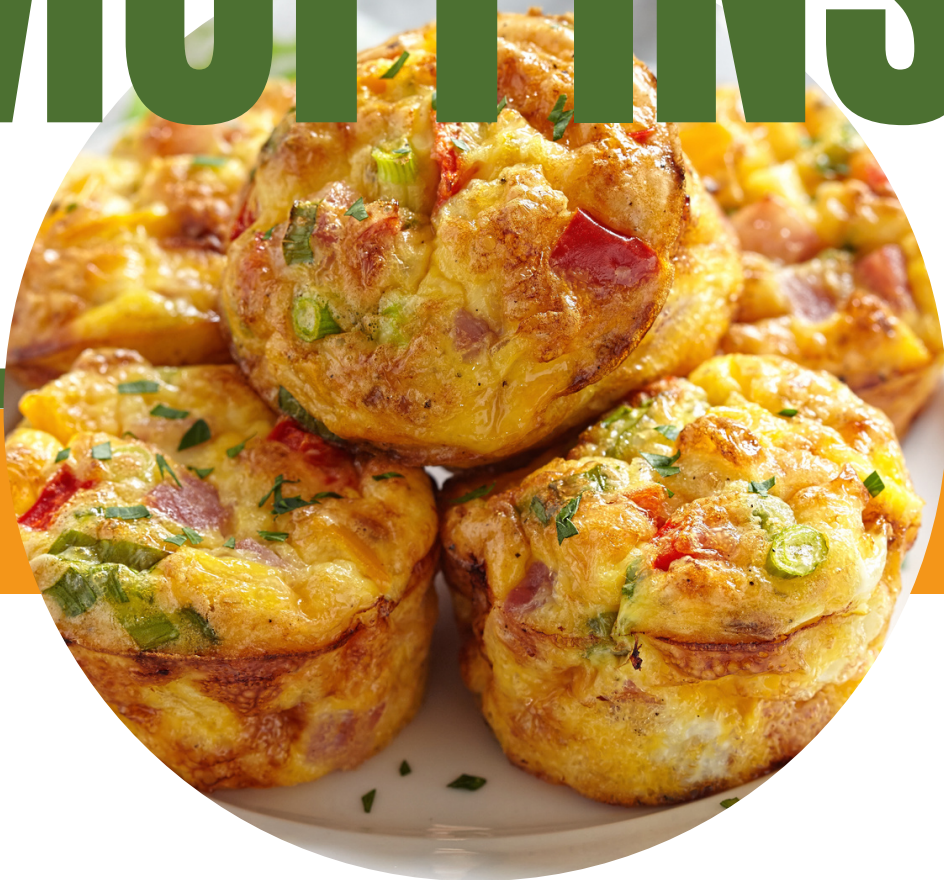
I use a tablespoon or 2 of butter or maybe even lard, melted in the pan, pour the mixture in it and then put it in the oven.

Same temp but not quite as long. Again check it about 35 to 40 min by putting a knife in the center.

EGG

MUFFINS

04



Using the frittata model above, you can make egg muffins. Mix it all up just like you are making a frittata and pour it into muffin pans.

Bake them and then let them cool.

Hint**Using the silicon muffin pans makes it really easy to get them out without tearing them up.

Now you have little egg muffins you can grab and go for breakfast.

These freeze really well too.

Freeze them on a cookie sheet so they don't stick together and then you can wrap them separately or just put them in a freezer bag and grab them as you need them.

MUFFINS

05

Do you like muffins? I love muffins. Banana muffins, blueberry muffins, just to name a few of my very favorites.

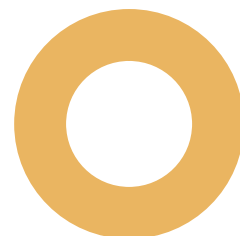
Using your eggs to make muffins is a great way to use our eggs.

You can make a big batch of them and then freeze them just like the egg muffins.

Do both and have choices for your breakfast.

You can wrap them individually so you can grab one on the way out the door.

Nothing better than a homemade muffin and coffee for breakfast, except maybe a homemade muffin and tea.



ADD TO SUPPER

Eggs for supper are really great too. Once in a while, breakfast for supper is kinda nice.

It's a little different and I have to work at limiting how much I eat since it's before bedtime.

But that means I'll have leftovers for breakfast...BONUS!!

Of course eating eggs for supper doesn't mean you have to have a breakfast-type meal. Add an egg to any supper meal.

My husband loves them on hamburgers or on most kinds of skillet-type meals. Scramble them and have them with beans & bacon.

All kinds of yummy mixes there.



06

07

FRENCH TOAST



Do you do French toast?

This is my grandkids favorite breakfast food. Daddy & mommy don't make it, so it's grandma to the rescue.

I cut slices of bread into strips so they have French toast sticks. No, this isn't the most healthy breakfast there is, but it's grandma's house and they don't get it very often, so I'm not worried.

And it's super simple so it whips up in no time.

BREAKFAST SANDWICHES

Premade, homemade egg sandwiches. This is a really great on the go breakfast food too. Make English muffins or biscuits or buy them.

Make your egg with the herbs & spices that you like, fold them to fit on the muffin and then build your sandwich.

Make them for now or make them ahead and freeze them or put a handful in the fridge for the week.

Save the cheese until you're ready to eat them though. That way you can heat them without all the cheese melting off.

08



OMELETTE

09

Omelets are another easy way to cook eggs and a way to make them exactly the way you like them.

Mix your eggs in a bowl and add all the herbs and spices you like.

If you add a little milk and whip it with a fork, they'll be really fluffy as they cook.

These are good on their own or wrapped in a tortilla to keep your fingers from getting messy.





These are really good for breakfast, brunch and even sometimes for supper.

They'll get you up and going and they're great for a cold morning, warming up the insides.

Bonus point for making them with un-pasteurized farm milk.

Top with homemade butter, your favorite berries and real maple syrup or honey.

10

PANCAKES. /WAFFLES

HARD BOILED/ DEVILED

11



I remember a time when deviled eggs were only served on holidays in my house.

I really can't say why that was. But the only time we had them was on a holiday. When we had a family meal, someone would bring the deviled eggs.

My husband asked me about that once and told me he loved deviled eggs but the only time we had them was at the family holiday meals.

After that, I work hard to remember to make them on a regular basis.

Hint**** Don't use brand new farm fresh eggs for this. You'll tear them apart trying to peel them. Make sure your eggs are at least a week old or maybe even 2 weeks old. They peel much easier that way.

EGG SALAD

12

How long has it been since you've even considered egg salad.

Mom used to make this quite often when I was a kid.

Then I went decades without having any.

I've rediscovered it and have it more often now.

I find this is another one of those things you can experiment with using herbs and spices and even different condiments making this a not so bland sandwich spread or a dip for crackers.





THERE YOU HAVE IT

My top 12 ways to use our farm fresh eggs.

I hope you found some inspiration. Something you can try.

Of course, there are so many more ways you can use your farm fresh eggs.

I have some recipes on the website. My philosophy is recipes are a suggest, try it once and then, if you want adjust it and make them your own.

Change them up to suit your specific tastes. Doing this, you can make almost anything just the way you like it.

There's nothing like farm fresh eggs.

They are so much better than what you buy in the store.

Once you've had them, there's no going back.

