

Dried Whole Egg Powder

POTATO SHREDS CASSEROLE

- 5 cups water, divided
- 2 cups Augason Farms Dehydrated Potato Shreds
- 1 teaspoon salt
- 2 tablespoons Augason Farms Dehydrated Chopped Onions
- 1/4 cup Augason Farms Dehydrated Diced Red & Green Bell Peppers, prepared
- 2 tablespoons Augason Farms Butter Powder
- 1/2 cup Augason Farms Dried Whole Egg Powder
- 1 tablespoon Augason Farms Vegetarian Meat Substitute Bacon Bits, rehydrated
- 1 cup grated Augason Farms Colby Cheese, rehydrated
- Ketchup

In a 2-quart saucepan, add 4 cups water, potato shreds, salt, onions, and peppers. Let simmer 10-15 minutes (until onions are rehydrated). Drain well. In frying pan, add butter, then add drained potato shreds mixture. Cook until browned and crisp (about 15 minutes). While potato shreds are cooking, mix egg powder with 1 cup water. Blend until smooth, add bacon bits. Pour over browned potatoes

and cook until egg mixture is set. Melt cheese over mixture and serve with ketchup. Serves 6.

MORNING MOO'S CHOCOLATE SNICKER DOODLES

- 2 2/3 cups sugar
- 1/2 cup butter (very soft, nearly melted)
- 1/2 cup shortening
- 1 cup dry Augason Farms Chocolate Morning Moo's
- 1/4 cup Augason Farms Whole Eggs
- 1/2 cup water
- 6 cups flour
- 2 tablespoons cornstarch
- 2 tablespoons baking soda
- 1/2 teaspoon salt
- 2 cups chocolate chips (optional)
- Cinnamon sugar mixture: 1/2 cup sugar + 3 tablespoons cinnamon

Cream sugar, butter, shortening and chocolate drink powder together. Mix completely. Add other ingredients one at a time, mix well. Form dough into 1" balls and roll in cinnamon sugar mixture. Bake at 350°F for 7 to 9 minutes on a greased cookie sheet.