

Basil Scrambled Eggs

$\frac{3}{4}$ c. water

$\frac{1}{2}$ c. dried whole egg powder

1 Tbs. nonfat powdered milk

$\frac{3}{4}$ tsp. salt

$\frac{1}{4}$ tsp. dried basil

Italian tomato sauce (opt.)

In a small bowl, add the water and the dried egg powder and beat briskly with a whisk. Add the milk powder, salt, and basil. Whisk well. In a nonstick pan, add a little oil, pour in the egg mixture and scramble. Place on a warm plate and serve with a little Italian tomato sauce, if desired. Makes 1-2 servings.

-Shari Haag, "The Everything Gourmet- Cooking with Long-term Food Storage," p. 100.