

Breakfast Pita

1 c. boiling water
½ c. bacon textured vegetable protein (you can also substitute Yoder's canned bacon)
1 c. boiling water
½ c. dried mushroom slices
2 tsp. dried chopped onion
Oil or butter spray
6 eggs (¾ c. water mixed with 6 Tbs. Egg powder)
½ c. warm cheese sauce (see recipe below)
¼ c. dried potato slices/dices, boiled until soft
2 Pita breads

In a small bowl, add 1 c. water and bacon TVP. Stir and let stand 15 minutes. In another small bowl, pour the boiling water over the mushrooms and onions. Let stand 15 minutes or until soft. Drain and sauté in oil until cooked through, set aside. In a nonstick pan, add a little oil (or butter spray) and pour in egg mixture. Scramble. When the cooking is nearly completely add the mushrooms and onions and finish scrambling. Place half the eggs at the bottom of the pita bread and sprinkle half the bacon TVP (or Yoder's bacon) on top of the eggs. If potatoes are desired, put them in after the TVP (or Yoder's bacon) and pour the cheese sauce on top. Serves about 2 people.

-Shari Hagg, *"The Everything Gourmet- Cooking with Long-term Food Storage,"* p. 101.

Cheese Sauce

½ c. cheese powder	1 ½ tsp. corn starch
3 T. powdered milk	1 ¼ tsp. salt
1 tsp. dried onion	1 c. water

Combine all ingredients in a saucepan. Cook over low heat until it thickens. Makes about 1 c. of cheese sauce.

-Vicki Tate, *"Cookin' with Home Storage,"* p. 96.