



CHRISTMAS MORNING CREAMED EGGS

QUICK & EASY

- 4 tablespoons butter
- 4 tablespoons flour (mixed with water to loose paste)
- 1/4 teaspoon salt
- 1/4 teaspoon garlic powder
- pepper to taste
- 2 cups whole milk
- 1 dozen hard boiled eggs
- toasted slices of bread

Hard boil eggs.

Melt butter in sauce pan.

Add flour and water mixture on low heat.

Mix in other dry ingredients.

Slowly pour in the milk, mixing constantly.

Slice the hard boiled eggs.

Add the sliced eggs and yolks to the cream sauce about 10 minutes before serving.

Toast bread and serve hot. Enjoy!