

# 100 Bread Machine Recipes

BREAD500

----- Recipe via Meal-Master (tm) v7.05

Title: Baked Cheddar Toast  
Categories: Breads, Cheese, Eggs, Main dish  
Servings: 6

1 c Heavy Or Whipping Cream	1 c Cheddar Cheese; Md, Shredded
1/2 ts Nutmeg	1/4 ts White Pepper
4 Eggs; Lg, Well Beaten	12 Bread Slices; White

In the top of a double boiler, combine the cream, cheddar, white pepper, and nutmeg. Stir over hot water until the cheese melts and the mixture is well blended. Remove from the heat and cool to lukewarm. Generously butter a large baking sheet and set aside. Cut the bread slices diagonally and dip each triangle into the cheddar mixture. Place 1/2-inch apart on the baking sheet and bake until browned and bubbly, about 15 minutes. Serve hot.

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----- Recipe via Meal-Master (tm) v7.05

Title: French Toast Cheddar Sandwiches  
Categories: Breads, Cheese, Eggs, Main dish, Sandwiches  
Servings: 4

2 Eggs; Lg	1/3 c Milk Or Light Cream
1/2 ts Salt	8 White Bread; Slices
Mustard; Prepared	4 Cheddar Cheese; Thick, Slices
3 tb Butter	

Set out a heavy skillet or cast iron griddle. Beat the eggs slightly in a pie tin or shallow bowl and add the milk or cream and salt, set aside. Spread the bread slices out on a flat working surface. Spread one side of four slices of bread lightly with the prepared mustard. Top each with a slice of cheddar cheese. Butter the remaining four slices of bread and top each cheese slice with bread, butter side down. Heat the butter in the skillet or on the griddle. Carefully dip each sandwich into the egg mixture, coating both sides. Allow the excess egg mixture to drain back into the bowl. Dip only as many sandwiches as will lie flat in the skillet or griddle. Cook over low heat until browned. Turn and brown the other sides. Repeat for the remaining sandwiches and if necessary, add more butter to the skillet or griddle to prevent sticking. Or you can place the sandwiches, after dipping, on a well greased baking sheet and brown in the oven at 450 degrees F. for 8 to 10 minutes. Serve hot.

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----- Recipe via Meal-Master (tm) v7.05

Title: Stuffed Rolls  
Categories: Breads, Cheese, Main dish, Sandwiches, Vegetables  
Servings: 6

16 oz Cheddar; Sharp, Shredded	8 oz Green Olives; Stuffed, *
2 Green Bell Peppers; Md	12 French Rolls; Large
6 oz Tomato Sauce; *	1 Onion; Md.

\* These are approximate sizes. Recipe called for 1 small jar of stuffed olives and 1 can of tomato sauce. It should be to your taste.

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Cut the tops off of the rolls and hollow them out leaving a thin shell. Grind all of the ingredients and bread in a meat grinder or food processor and stuff back into the rolls. Place the tops back on the rolls and secure with tooth picks. Bake on an ungreased cookie sheet at 350 degrees F. for about 45 minutes. Serve Hot.

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