

Dunne's Ham & Egg Rue

Ingredients for 8

- 1 doz. hard boiled eggs**
- 1 lb. ham (thick slices, cut in 3 /8" cubes)**
- 1 – 48 oz. Box Swanson Chicken Broth**
- 1 cup flour**
- 1 cup (2 sticks) butter**
- sweet paprika**
- English muffins 16 – 20**

In Dutch oven or large stockpot, melt butter; add flour, whisk and heat over medium heat 7 – 10 minutes until flour is cooked. Add most of chicken broth, constantly stirring with whisk until thickened, should be thicker than gravy. You can thin if too thick with reserved broth. Add cubed ham, stir in, then put hard boiled eggs through egg slicer, fold in, trying not to separate yoke from white. Heat 5 minutes – paprika on top – serve over toasted English muffins.

(708) 345-0922

www.DunneCleaning.com