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**Easy, Elegant, and Traditional Southern Breakfast Recipes for Mother's Day**

**By Nicola Kennedy**

An Easy and Delicious Mother's Day Breakfast

Make this Mother's Day unforgettable with one of these breakfast menus, or use your imagination and substitute.

Quick and easy but delicious, the breakfast casserole is put together the night before. A delicious cantaloupe smoothie and easy muffins make this breakfast memorable.

Western Ham and Egg Casserole

Make this casserole the night before, then refrigerate and pop it in the oven in the morning.

Ingredients:

8 slices white bread, crust removed, cut into cubes  
2 cups (8 ounces) shredded Cheddar cheese  
1 1/4 cups cubed, cooked ham (about 8 ounces)  
1/2 cup finely chopped onion  
1/4 cup finely chopped green bell pepper  
6 eggs, beaten  
3 cups milk

Preparation:

Place bread cubes in a lightly greased 12x8x2-inch baking dish. Sprinkle with cheese, ham, onion, and green pepper. Whisk together eggs and milk; pour over ham and cheese mixture. Cover and refrigerate for 8 hours. Remove from refrigerator; let stand for 30 minutes. Bake, uncovered, at 350° for 40 minutes or until set.

Western ham and egg casserole serves 8.

An Extra-Special Mother's Day Breakfast

Here's an elegant breakfast for anyone who loves to cook. Perfect for Mother's day or any special occasion breakfast. For a touch of indulgence, serve this breakfast with champagne and orange juice Mimosas.

## Easy, Elegant, and Traditional Southern Breakfast Recipes for Mother's Day

Eggs Benedict – Fruit Compote With Pears  
Sour Cream Cinnamon Rolls  
Strawberry Smoothies or Mimosas  
Hot Coffee or Tea

### Southern Breakfast

Here's a traditional Southern breakfast, from grits to biscuits and gravy.

Grits  
Scrambled Eggs Deluxe  
Ham with Red Eye Gravy

Biscuits with Sausage Gravy or Pecan Pancakes  
Orange Juice, Hot Coffee, or Tea

Always remember to add a bud vase with her favorite flower to give any breakfast in bed that special touch. Don't forget the cards and her other gifts too, she will start out the day with a HUGE smile on her face and go to work showing off what her family did for her.

Nicola Kennedy has enjoyed some great Mother's Days, both as a grateful mom and a loving daughter. She can help you find great

Mother's Day gift ideas

with tips and news, information and views at

<http://www.I-Love-My-Mom.com>

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### **My Mother's Recipe Box**

**By Rachel Paxton**

Remember the days when cookbooks weren't so readily available, and you or your mother relied on only one or two different cookbooks for cooking all of your family's meals? I still have my mother's old cookbooks, as well as my grandmother's. Each one is worn from age and use—if you flip through the tattered pages it is obvious which recipes were turned to time and time again. These cookbooks will always number among my most precious treasures.

## Easy, Elegant, and Traditional Southern Breakfast Recipes for Mother's Day

When our mothers wanted to try new recipes, they most likely didn't run out and buy new cookbooks. They often didn't have the extra money to spend, and often there weren't very many to choose from. So where did they get new recipes? From each other.

When I was a child I remember my mother exchanging recipe cards with friends and relatives and bringing them home and filing them away in her recipe box. I always loved going through her recipes (although she often got mad at me for getting them all out of order!)

All the years while I was learning how to cook I went through her recipe box time and time again, pulling out my favorite recipes and preparing them again and again.

Seeing who the recipes were from made them all the more special. I also love looking back at all the recipe cards I prepared myself while I was in 4-H and spent much of my time learning how to cook. I still prepare many of the recipes I used back then. To this day, all I have to do is open my recipe card box, and I am instantly transported back in time.

My mother hasn't exchanged recipe cards with anyone in more than 20 years. I have very few of my own (although I hope to inherit hers someday!) But even to this day there is no better place to find favorite family recipes than in my mother's recipe box.

Twenty years from now, I look forward to going through my recipe box with my own daughter, telling her stories about where all of my different recipes came from.

Rachel Paxton is a freelance writer and mom who publishes the Creative Homemaking Recipe of the Week Club, a weekly newsletter that contains quick, easy dinner ideas and money-saving household hints. To subscribe send a blank e-mail message to

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