



PURITY DAIRIES

DELICIOUS RECIPES USING PURITY PRODUCTS

FLORENTINE BRUNCH

6 eggs

2 cups PURITY 1/2 PLUS AB or PURITY SWEET ACIDOPHILUS MILK

1/2 teaspoon dried thyme

1/2 teaspoon salt

1/4 teaspoon nutmeg

1 (10-ounce) package frozen, chopped spinach, thawed and liquid pressed out

3/4 cup chopped onion

2 cups shredded Monterey Jack cheese

1/2 cup chopped, cooked bacon

8 slices French or Italian bread, cut into 1-inch pieces

1/2 cup PURITY SOUR CREAM

Combine eggs, PURITY 0% PLUS AB MILK, thyme, salt and nutmeg in a bowl and mix until well blended. Stir in spinach, onion, cheese, bacon and bread. Pour into greased 9 X 13-inch baking dish. Bake at 375 F for 25-30 minutes or until casserole is browned, puffy and knife inserted in center comes out clean. Remove from oven and let stand 5 minutes before serving. Top each serving with a dollop of PURITY SOUR CREAM.

Yield: 6 servings.