

Scrambled Eggs with Liquid Eggs

Submitted by Norwalk La Mirada in Murrieta, CA

SERVES: 50 | SERVING SIZE: 1/4 CUP

Ingredients:

6 lbs. **Sunny Fresh® Liquid Whole Egg With Citric**

1 qt. Nonfat milk

1 1/2 tsp Salt

2 1/2 oz. Margarine

1 Tbsp Dried parsley

Preparation:

1. Beat eggs thoroughly.
2. Add milk and salt. Stir well.
3. Lightly coat two steam table pan (12" x 20" x 2.5") with pan release spray. Pour 1 qt 3 1/2 cups 2 Tbsp egg mixture into each pan.
4. Bake: Conventional oven: 350°F for 20 minutes. Stir once after 15 minutes. Convection oven: 300°F for 15 minutes. Stir once after 10 minutes. Steamer: 5 lb. pressure for 3–5 minutes. **DO NOT OVERCOOK.**
5. Remove from oven or steamer. Stir well. Eggs should have a slightly moist appearance
6. Add 2 1/2 Tbsp margarine to each pan. Stir well. Garnish with parsley.
7. Portion with No. 16 scoop (1/4 cup). For best results, serve within 15 minutes.



 **RECIPE**
Sweepstakes
