



Cheesy Hash Brown Egg Bites

Olive oil cooking spray	1 teaspoon coarse kosher salt	1/2 cup Real California cottage cheese
5 ounces frozen shredded hash browns, thawed	1/2 teaspoon ground black pepper	1 tablespoon minced chives
1 cup Real California Cheddar cheese, shredded and divided	1/2 teaspoon garlic powder	2 slices cooked bacon, crumbled or 2 tablespoons bacon bits
1 tablespoon olive oil	8 medium-sized eggs, beaten	

Preheat the oven to 425°F. Spray the wells of a muffin tin liberally with olive oil cooking spray or baking spray. Set aside.

In a large bowl mix the hash browns, cheddar cheese, olive oil, salt, pepper, and garlic powder. Stir to combine.

Scoop 1/4 cup-fulls of the mixture into each well of the muffin tin. Use clean fingers to pack the hash browns down into and up the sides of the wells creating a nest shape.

Bake for 15 minutes until the edges have browned and the cheese has melted.

Meanwhile, mix the cottage cheese and chives into the beaten eggs. When the hash brown nests cook time is complete remove the pan from the oven and divide the egg mixture between the hash brown nests. Top each nest with crumbled bacon then bake an additional 11-13 minutes until the egg mixture has set.

Let cool until you can handle working with the pan safely and not be burnt. Gently slide a butter knife around the edges of each nest. Then use a fork to lift the hash brown egg nests from the pan. Serve warm or at room temperature.



LOOK FOR THE SEAL.

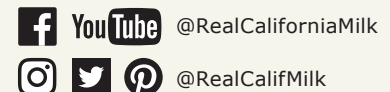
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California Mac 'N' Cheese with Bacon

8 oz. elbow macaroni	1/4 cup all-purpose flour	cheese, divided
3 tablespoons Real California butter, plus more for the baking dish	2 1/2 cups Real California whole milk	1/2 cup shredded Real California Sharp Cheddar cheese, divided
4 scallions, thinly sliced, or 1/4 cup diced onion	1 1/4 cups Real California ricotta fresca, divided	6 slices bacon, cooked, drained, and crumbled
1/4 teaspoon minced garlic	1/2 cup shredded Real California White Cheddar	Salt and pepper

Cook the macaroni according to package directions. Drain, rinse with hot water, and set aside.

Preheat an oven to 350°F. Lightly coat a 2 1/2-qt. baking dish with butter. Set aside.

In a large saucepan over medium heat, melt the butter. Add the scallions and garlic and cook, stirring, for 1 minute. Add the flour and stir until well blended. Add the milk and cook, stirring, until the mixture thickens, about 5 minutes. Add 1 cup of the ricotta and 1/4 cup of each of the Cheddar cheeses, stirring until the cheeses melt. Add the macaroni and salt and pepper to taste.

Transfer the macaroni mixture to the prepared baking dish. Top with small spoonfuls of the remaining 1/4 cup of ricotta and sprinkle with the remaining 1/4 cup of each of the Cheddar cheeses. Top with the crumbled bacon and bake until lightly browned and bubbly, 25 to 30 minutes.



NOTE: Look for ricotta fresca in the specialty cheese department. If you can't find it, substitute fresh mozzarella.

Pizza Grilled Cheese Roll Ups

12 large slices of soft white bread	cheese, about 8 ounces	2-4 tablespoons of Real California butter
12 slices of Real California Provolone or Mozzarella	48 slices of pepperoni (optional)	1 cup of marinara sauce (for dipping)

Cut the crusts off the bread and roll each slice with a rolling pin until it is thin and pliable. Layer each slice of bread with one slice of cheese and four slices of pepperoni (if using).

Melt butter in a large non-stick skillet. One-by-one, carefully roll the bread slices tightly into a log-shaped roll and place seam side down in the melted butter.

You will need to press the bread into the pan slightly so it holds its rolled shape. Nestle the remaining rolls in the pan, pressing down gently as needed so they

hold their shape. Cook until lightly golden brown. Carefully turn each slice a quarter of a rotation and cook until lightly golden brown. Repeat on each of the remaining sides, adding additional butter to the pan as necessary to keep them from sticking.

Once the grilled cheese roll ups are golden brown on all sides, place on a serving platter with a bowl of warm marinara sauce for dipping.

NOTE: Use soft bread with the biggest slices for easier rolling.

The Real Californian Grilled Cheese

8 (1/2-inch thick) slices rustic grainy bread cut on the diagonal to make slightly larger	1 ripe avocado peeled, pitted, and coarsely mashed	1/4 cup diced tomato
2 tablespoons Real California butter softened	1/4 teaspoon seasoned salt	2 teaspoons minced roasted garlic
	1/4 teaspoon lemon pepper	4-6 ounces sliced Real California Cheddar cheese

Butter one side of each bread slice and place buttered side down on a cutting board. Stir together avocado, salt and lemon pepper in a small bowl. Top half the bread with avocado, tomato, garlic and

cheese; close sandwiches. Cook in a large skillet over medium heat for 5 minutes on each side or until bread is golden brown and cheese is melted, tenting with foil after turning.

Bacon Cheeseburger Soup

8 slices thick-cut bacon, cut crosswise into 1/4-inch strips	3 tablespoons all-purpose flour	evaporated milk)
8 ounces ground beef	1 teaspoon salt, or more to taste	3 cups shredded Real California Sharp Cheddar cheese, divided
2 red onions, cut into 1/4-inch dice	1 teaspoon pepper, or more to taste	1 teaspoon yellow mustard
3 tablespoons Real California unsalted butter	3 cups beef broth	1/2 teaspoon Worcestershire sauce
4 cloves garlic, minced	1 1/2 cups Real California half and half (can use	1 small tomato, cut into 1/4-inch dice

In a large saucepan or small stockpot over medium heat, cook bacon, stirring occasionally, until crisp, 7 to 9 minutes. Use a slotted spoon to transfer to a paper towel-lined plate.

Add beef to the saucepan and cook, stirring occasionally and breaking it up,

until no longer pink, about 2 minutes. Use a slotted spoon to transfer to a plate.

Set aside about 1/3 cup of onions. Add remaining onions and butter to the saucepan and cook, stirring occasionally, until tender, 7 to 9 minutes. Add garlic and cook, stirring, until fragrant, about 30 seconds. Sprinkle in flour, salt, and pepper and cook, stirring, for 1 minute.

Add broth and half and half or milk and bring to a boil. Reduce to a simmer and cook, stirring occasionally, for 5 minutes.

Add mustard, Worcestershire, and 2 1/2 cups of cheese, stirring to melt cheese. Stir in about 3/4 of the bacon and 3/4 of the beef. Add more salt and pepper to taste.

Serve soup garnished with remaining cheese, remaining bacon, remaining beef, reserved onions, and tomatoes.

