



FRANKO'S FAVORITES

Creamed Eggs on Toasted English Muffins

Place 6 eggs in medium saucepan, cover with cold water. Bring to a boil. Reduce heat, simmer about 15 minutes. Immediately drain, run cold water over eggs to stop cooking. Peel eggs, slice thinly. Pour 1 cup milk into medium non-stick saucepan. Place saucepan over medium-high heat, stir in 3 Tbsp. all-purpose flour with wire whisk until well blended. Add ½ tsp. salt and ¼ tsp. pepper. Cook and stir until bubbly and thickened. Remove from heat. Place 4 English muffins, split and toasted, cut side up, on 4 individual plates. Arrange sliced eggs evenly over muffins, using 1 ½ eggs per serving. Spoon sauce evenly over eggs.