

For "Egg Bisque."

Mrs. Gibson's recipe for "Egg Bisque" is as follows:

2 strips bacon.

1 Kellogg's Whole Wheat Biscuit.

1 egg.

$\frac{1}{2}$ cup cream sauce.

1 teaspoon chopped parsley.

Few grains paprika.

Salt to taste.

Fry bacon until crisp and remove from pan. Brown Kellogg's Whole Wheat Biscuit slightly in the bacon fat. Place biscuit on hot plate. Fry egg in bacon fat slowly with the pan covered for four or five minutes. Place egg on biscuit, cover with cream sauce and garnish with bacon strips, and chopped parsley. Sprinkle with paprika. Salt to taste.

Note: The bacon fat may be used for making cream sauce or the sauce may be made previously so that it is ready to use.