



Dried Egg Product

Whole Eggs



Eggs & Dairy

Powdered egg products provide all the wholesome goodness of regular eggs, but with the convenience of a long shelf life. All of our egg products are USDA inspected and approved. Our dairy products contain protein, have a long lasting shelf life and require no refrigeration until mixed.

Whole Eggs

Augason Farms Whole Eggs means always having eggs available. No refrigeration is required making them great for camping.

Potato Shreds Casserole

- 5 cups water
- 2 cups Augason Farms Dehydrated Potato Shreds
- 1 teaspoon salt
- 2 tablespoons Augason Farms Dehydrated Chopped Onions
- 1/4 cup Augason Farms Dehydrated Diced Red & Green Bell Peppers
- 2 tablespoons butter or margarine
- 1/2 cup Augason Farms Whole Eggs
- 1 tablespoon Augason Farms Vegetarian Meat Substitute
- Ham or Bacon Bits, rehydrated
- 1 cup grated cheese
- Ketchup

In a 2-quart saucepan, add 4 cups water, potato shreds, salt, onions, and peppers. Let simmer 10-15 minutes (until onions are rehydrated). Drain well. In frying pan, melt butter or

DIRECTIONS:

1. Add 2 1/2 Tablespoons dry whole egg powder to 2 1/2 Tablespoons warm water and mix well. Cook as desired.
- Yield: 1 whole egg.*

Can be used in baking and cooking. For example, use in omelets, french toast, bread, muffins, cookies, cakes, etc. They're also great to take on camping trips.

When using with other dry ingredients, it is not necessary to reconstitute the whole egg powder. Simply add to other dry ingredients and increase liquid requirements by necessary amount.

INGREDIENTS: Whole eggs, sodium silicoaluminate (as an anticaking agent).

Contains allergen: Eggs

Processed in a dedicated gluten free manufacturing and packaging site.

Pasteurized fully dehydrated whole eggs. No refrigeration necessary.

Contains oxygen absorber. Discard immediately upon opening.

Shelf Life: Best when stored in a cool dry place at temperatures between 55° and 70° F (ideal humidity 15%). Sealed: to 10 years / Opened: to 1 year

Shelf life estimates are based on industry studies from sources deemed reputable. Since Augason Farms has no control over individual storage practices, they must disclaim any liability or warranty for particular results.

margarine, then add drained potato shreds mixture. Cook until browned and crisp (about 15 minutes). While potato shreds are cooking, mix egg powder with 1 cup water. Blend until smooth, add ham or bacon bits. Pour over browned potatoes and cook until egg mixture is set. Melt cheese over mixture and serve with ketchup. Serves 6.

Morning Moo's® Chocolate Snicker Doodles

- 2 2/3 cups sugar
- 1/2 cup butter (very soft, nearly melted)
- 1/2 cup shortening
- 1 cup dry Morning Moo's® Milk Chocolate Drink
- 1/4 cup Augason Farms Whole Eggs
- 1/2 cup water
- 6 cups flour
- 2 tablespoons cornstarch
- 2 tablespoons baking soda
- 1/2 teaspoon salt
- 2 cups chocolate chips (optional)
- Cinnamon sugar mixture: 1/2 cup sugar + 3 tablespoons cinnamon

Cream sugar, butter, shortening and chocolate drink together. Mix completely. Add other ingredients one at a time, mix well. Form dough into 1" balls and roll in cinnamon sugar mixture. Bake at 350°F for 7-9 minutes on a greased cookie sheet.

Nutrition Facts

Serving Size: 2 1/2 Tbsp (13g)
Servings Per Container: 628

Amount Per Serving			
Calories 70	Calories from Fat 45		
		% Daily Value*	
Total Fat 5g			8%
Saturated Fat 1.5g			8%
Trans Fat 0g			
Cholesterol 215mg			71%
Sodium 90mg			4%
Total Carbohydrate 0g			0%
Dietary Fiber 0g			0%
Sugars 0g			
Protein 6g			
Vitamin A 6%	•	Vitamin C 0%	
Calcium 2%	•	Iron 6%	
*Percent Daily values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.			
Total Fat	Less than	65g	80g
Sat Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2400mg	2400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g
Calories per gram:		Fat 9	Carbs 4 Protein 4

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628 SERVINGS
NET WT. 18 LBS (8.16 kg)