

## Building a Bridge with Books: School and Home Connections

### Green Eggs and Ham Cookbook

After reading your favorite Dr. Seuss book in class bring home the cookbook and have your parents help you make one of Dr. Seuss's recipes.

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“Do you like green eggs and ham?... Would you eat them in a box? Would you eat them with a fox?”

Dr. Seuss



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### Green Eggs and Ham

#### Ingredients for Ham:

- 1 fully cooked and smoked ham, about 8 to 10 pounds
- 1 cup apple or mint apple jelly
- 3 medium tomatillos, husked and minced
- 1 cup minced cilantro leaves or ½ cup minced cilantro leaves and ½ cup minced parsley leaves

#### Ingredients for Eggs:

- 4 ripe avocados
- Juice of 2 or 3 limes
- 1 teaspoon salt
- 4 ounces butter or 3 tablespoons extra-virgin olive oil or other light cooking oil such as canola or sunflower
- 12 pasteurized eggs (pasteurization is necessary for safety when yolks aren't fully cooked)

#### Directions for Ham:

1. Heat the ham as directed by the package instructions. Let cool to almost room temperature, about 20 minutes.
2. Mix the apple jelly and the minced tomatillos together to make a glaze. Spread the ham all over with the glaze, except on the cut side.
3. Using your hands, gently pat the cilantro, or cilantro and parsley, into the glaze until it is solid green.

#### Directions for Eggs:

1. Cut the avocados in half and remove the pits. With a spoon, scoop the flesh out into a bowl. Mash it with a fork, then add the lime juice and salt. Mix again.
  2. In a large frying pan, melt the butter or heat the oil over medium heat. When hot, crack the eggs into the pan.
  3. Cover the pan and cook until the yolk has a pale white film over it and is slightly too very firm.
  4. With a spatula gently slide the eggs onto plates or a serving platter.
  5. Spoon the guacamole over each yolk, covering it. Serve immediately.
- Makes 12 servings