Davidson’s Safest Choice® Pasteurized Eggs eliminate the risk of Salmonella, so you can safely use them in recipes that call for raw or undercooked eggs, such as Caesar salad dressing, eggs Benedict, homemade ice cream, cocktails containing raw eggs, and more.

Our eggs are pasteurized in an all-natural warm water bath that does not change the flavor or nutrition. Enjoy these popular and delicious recipes with peace of mind!
Bacon Egg Cups

Bacon egg cups are so easy yet satisfying. They are the perfect way to start your day!

Why use Safest Choice™ eggs in this recipe? Start your day with the assurance of egg safety! Your egg breakfasts are safe from Salmonella when you choose pasteurized eggs for your breakfast recipes.

Ingredients

- 4 slices, thick cut bacon
- 4 Safest Choice™ Pasteurized Eggs
- 2 sprigs fresh thyme
- 1 Tbsp grated Parmesan cheese
- kosher salt and black pepper to taste
- 2 Tbsp chopped scallions

Preparation

1. Preheat oven to 375°F.

2. Par cook the bacon slices by frying them for 2-3 minutes. Remove from the skillet and drain on paper towels.

3. Spray a metal muffin pan with cooking spray. Taking one slice of bacon at a time, wrap the inside of a muffin cup to create a ring. Repeat with the remaining slices of bacon.

4. Carefully crack one egg into each bacon lined cup. Sprinkle each egg with thyme leaves, Parmesan cheese, kosher salt, and pepper. Bake the egg cups for 10-15 minutes until the centers have set. You can adjust the cooking time based on how you prefer the consistency of your egg yolks.

5. Carefully remove the bacon egg cups to a plate. Sprinkle the tops with the scallions and serve immediately with your choice of sides such as toast points, crispy potatoes, or green salad.
Pineapple Upside Down Pancakes

These pineapple upside down pancakes are light and fluffy on the inside with a caramelized pineapple crust on the outside.

Do you ever wonder if cracking eggs is getting Salmonella on your counter? With Safest Choice™ Pasteurized Eggs, there’s no Salmonella to worry about.

Ingredients

1 ¹⁄₃ c all-purpose flour
1 ¼ tsp baking powder
½ c packed light brown sugar, separated
2 Safest Choice™ Pasteurized Eggs
1 c buttermilk or refrigerated coconut milk
4 Tbsp melted butter, plus extra for griddle
1 tsp pure vanilla extract
¼ tsp ground cinnamon
1 (20 ounce) can of sliced pineapple (or if fresh, use one medium sized pineapple that has been peeled, cut and cored into ½-inch round slices)
8 maraschino cherries with stems removed (optional)

Preparation

1. In a large bowl, whisk together flour, baking powder, and ¼ cup brown sugar until well mixed.
2. Next whisk in Safest Choice™ Pasteurized Eggs, buttermilk (or coconut milk), melted butter, vanilla extract, and cinnamon until batter just comes together.
3. Heat a griddle or non stick skillet over medium heat and melt extra butter.
4. Once hot, add one pineapple ring to center of griddle or skillet. Sprinkle the top of pineapple with a little brown sugar. Turn over after browned a bit. If using maraschino cherries, add a cherry to the center of the pineapple ring.
5. Pour about ¼ cup of batter over the pineapple allowing it to go outside of the ring. Cook until bubbles form and the bottom is sturdy, golden brown, and crisp.
6. Carefully flip entire pancake over, including pineapple and cherry. Cook until golden brown and crisp on the other side.
7. Remove the pancake and place in a warm oven (about 225°F) pineapple side up and repeat the process (starting with buttering the griddle) until all pancakes are done. Serve immediately.

SafeEggs.com/recipes
Makes 4 servings

Baked Huevos Rancheros

Baked huevos rancheros is a Mexican dish containing fried eggs in a red sauce served with tortillas. This healthier version uses baked eggs.

The absolute classic choice for sunny-side up egg recipes, Safest Choice™ Pasteurized Eggs allow you to serve undercooked eggs any time without Salmonella worries. Just enjoy!

Ingredients

1 c good quality store-bought salsa
½ c frozen corn, thawed
1 c frozen spinach, kale, or swiss chard (or leftover sautéed greens), thawed
4 Safest Choice™ Pasteurized Eggs
1 c canned refried beans
8 flour or corn tortillas

Preparation

1. Preheat oven to 375°F. Combine salsa, corn, and greens in an oven proof dish and create 4 slight depressions with the back of a spoon. Crack eggs on top of salsa mixture into each depression. Bake until whites are just set and yolks are still runny, about 20 minutes.


Optional garnishes

cheddar cheese • diced avocados • lime wedges • chopped cilantro • hot sauce sour cream • pickled onions • pickled jalapeños • queso fresco

SafeEggs.com/recipes
Classic Eggs Benedict

The key to classic eggs Benedict is simplicity: poached fresh eggs, Canadian bacon, toasted English muffins, and an authentic Hollandaise sauce.

The absolute classic choice for egg recipes, Safest Choice™ Pasteurized Eggs allow you to serve undercooked eggs any time without Salmonella worries.

Ingredients

- 8 slices Canadian bacon
- 2 tsp white vinegar
- 8 Safest Choice™ Pasteurized Eggs
- 4 English muffins
- 2 Tbsp butter
- 8 slices tomato
- ¼ c Hollandaise sauce

Preparation

1. Cook bacon in a non stick skillet over medium-high heat until lightly browned, about 1 minute per side. Set aside.
2. Fill nonstick skillet with water, about ¾ full; add vinegar. Bring to a boil; reduce heat to low. Break Safest Choice™ Pasteurized Eggs one at a time into a saucer; slide each egg into simmering water, no more than 4 at a time. Cook 3 minutes or until eggs are set. Eggs are done when whites become opaque and yolks lose their shine. Repeat with remaining eggs.
3. While eggs are cooking, split and toast the English muffins. Once toasted, butter lightly.
4. Remove eggs with a slotted spoon and set aside on a paper towel-lined plate until you are ready to assemble.
5. To assemble, place two English muffin halves on a plate. Top each half with a slice of Canadian bacon, a slice of tomato, and a poached egg. Pour Hollandaise over the top and serve immediately.

Tip

Visit SafeEggs.com recipes for a safe Hollandaise recipe!
Makes 4 servings

Portobello Mushroom Egg Bakes Recipe

You’ll love these portobello mushroom egg bakes from Gina at Running to the Kitchen. Serve them as a savory breakfast or a quick last-minute dinner!

Why use Safest Choice™ Eggs in this recipe? They bring peace of mind by eliminating the Salmonella risk!

Ingredients

- 4 portobello mushroom caps, cleaned and stems removed
- 2 Tbsp extra virgin olive oil, divided
- 1 shallot, minced
- 2 cloves garlic, minced
- 1 c ricotta
- 2 c frozen spinach, thawed and drained of excess water
- ¼ c grated Parmesan cheese
- salt to taste
- pepper to taste
- 4 Safest Choice™ Pasteurized Eggs

Preparation

1. Preheat oven to 450°F. Place mushrooms on baking sheet and drizzle with 1 tablespoon of olive oil. Bake for about 10 minutes. Remove from oven. Drain off water, and place back on baking sheet. Reduce oven temperature to 400°F.

2. In a small skillet over medium heat, add the remaining tablespoon of olive oil, shallots, and garlic. Cook for 2-3 minutes until softened.

3. Transfer the mixture to a medium bowl. Add the ricotta, spinach, Parmesan, salt, and pepper to the bowl and mix together.

4. Spoon the ricotta mixture into each portobello cap. Make a well in the center of each.

5. Crack an egg into each well. Place the stuffed mushrooms in the oven and bake 10-12 minutes until whites are set.

6. Remove and serve immediately.
Egg, Spinach, and Sweet Pepper Mini Frittatas

The egg, spinach, and sweet pepper mini frittata is a great way to sneak in a serving of vegetables. While they are delicious and easy to make, they also keep well for a grab and go breakfast during the busy work week.

Safest Choice™ Pasteurized Eggs are your recipe for egg safety and good health.

Ingredients

6 Safest Choice™ Pasteurized Eggs

¾ c low fat 1% milk

1 lemon zested

½ tsp kosher salt

¼ tsp black pepper

1 c fresh spinach loosely measured, chopped into small pieces

½ red bell pepper, cut into small dice

¼ c Parmesan cheese, grated

Preparation

1. Preheat your oven to 325°F and adjust rack to the middle of the oven.

2. Lightly oil or spray a 6 serving muffin/cupcake pan.

3. In a medium bowl combine the eggs, milk, zest, and salt and pepper—whisk to combine. Evenly distribute the spinach and red pepper into the 6 muffin tins and then carefully pour the egg mixture over the top of the vegetables. Fill each one to the top and then sprinkle with cheese.

4. Place into the preheated oven and bake for 20 minutes.

5. Cool and then invert the pan to release.

SafeEggs.com/recipes
Safe Caesar Salad

Makes 4 servings

A classic salad, with fresh dressing made using eggs and lemon juice. Perfect for a quick meal on a warm summer day! Works well with protein add-ins, like grilled chicken.

Caesar salad just got safe! This authentic recipe using raw eggs is worry-free with Safest Choice™ eggs. They’re pasteurized. You won’t find that assurance in most grocery store eggs!

Ingredients

1 Safest Choice™ Pasteurized Eggs
1 to 2 tsp finely chopped garlic (1 to 2 medium cloves)
1 anchovy fillet, mashed (or 2 inches of anchovy paste)
ipinch coarse salt
2 Tbsp freshly squeezed lemon juice (juice of ½ lemon)
3 drops Worcestershire sauce
6 Tbsp extra-virgin olive oil
4 Tbsp freshly grated Parmesan cheese, divided
1 head romaine lettuce, torn into bite-size pieces
¾ c croutons
coarsely ground black pepper

Preparation

1. In a blender or food processor combine the first six ingredients until blended.
2. With the motor running, slowly drizzle in the olive oil.
3. When the dressing is well combined and creamy, pour it into a bowl and stir in 2 Tbsp of the Parmesan cheese.
4. In a large salad bowl, pour dressing over the lettuce, add croutons and toss until coated.
5. Divide onto chilled salad plates and sprinkle each salad with the remaining Parmesan cheese and coarsely ground pepper.

Variations

Add sliced grilled chicken for a heartier Caesar salad.

SafeEggs.com/recipes
Homemade Aioli

Homemade aioli is a flavorful mayonnaise often served with seafood and vegetables. Try our different flavor variations with your favorite dishes.

Ingredients

- 2 Safest Choice™ Pasteurized Egg yolks
- 1 Safest Choice™ Pasteurized Egg
- 1 ½ c regular olive oil
- 2 Tbsp fresh lemon juice
- salt to taste
- pepper to taste

Preparation

1. Add the egg yolks and whole egg to a food processor and puree for 1 minute.
2. With the machine off, add the lemon juice, salt, and pepper.
   Process for another minute.
3. Slowly add the olive oil until completely emulsified. The sauce should be thick and pale in color. (Side note: If the funnel-shaped food pusher of your food processor has a small hole in the bottom, the olive oil can be poured through the top. It will be added at just the right speed).

Notes

Using extra virgin olive oil will result in a bitter aftertaste.

Variations

For pesto aioli: Add 3-4 tablespoons basil pesto, preferably homemade, to the food processor and puree for an additional 30 seconds.

For white truffle aioli: Add 4 teaspoons high quality white truffle oil to the food processor and puree for an additional 30 seconds.

For roasted garlic aioli: Add 3 tablespoons roasted garlic to the food processor and puree for an additional 30 seconds.

For Sriracha aioli: Add 2-4 tablespoons Sriracha (depending on your heat preference) to the food processor and puree for an additional 30 seconds.

SafeEggs.com/recipes
Amaretto Sour

The amaretto sour is a classic cocktail. Most people don’t know the authentic version calls for a raw egg white. Once you savor the egg-white version, you’ll never go back.

When you shake this cocktail, just know that it’s always safe from Salmonella if you use a Safest Choice™ Pasteurized Egg for your egg white. It’s the ingredient of choice for safe egg cocktails!

Ingredients

1 Safest Choice™ Pasteurized Egg white
1 ½ oz Disaronno® Amaretto
¾ oz fresh lemon juice
½ oz simple syrup
fresh lemon peel (optional)

Preparation

1. Combine the egg white, amaretto, lemon juice and simple syrup into a cocktail shaker and shake vigorously.
2. Strain into a rocks glass over fresh ice.
3. Garnish with fresh lemon peel.

Variations

To make a whiskey sour, use whiskey in place of the amaretto.
Makes 8 servings

Cappuccino Gelato

You’ll love this cappuccino gelato recipe from Chef Giuliano Hazan. The cappuccino flavor is perfect for the creamy gelato. One taste and you’ll know why it’s an Italian favorite!

Why use Safest Choice™ Eggs in this recipe? You’ll have no Salmonella worries if you choose Safest Choice™ Pasteurized Eggs in all of your homemade ice cream recipes calling for raw eggs or raw egg yolks.

Ingredients

2 c whole milk
4 Safest Choice™ Pasteurized Egg yolks
1/3 c granulated sugar
1 c espresso coffee (made either with an espresso machine or a stovetop Moka)

Preparation

1. Pour milk into a saucepan and place over medium-low heat. Heat just until steam is released when stirred—do not let it come to a boil.
2. While milk is heating, place egg yolks and sugar in the bowl of an electric mixer and whip until creamy and pale yellow.
3. When milk is ready, transfer it to a pitcher with a spout. With mixer on low speed, slowly add milk to whipped eggs and sugar. Once all milk has been added, add espresso and continue mixing until homogeneous.
4. Transfer to a bowl and allow the mixture to cool completely. Pour into an ice cream maker and freeze following the manufacturer’s directions.

SafeEggs.com/recipes
Honey-Roasted Pear Ice Cream

This honey-roasted pear ice cream is a Safest Choice™ recipe contest winner!

Safest Choice™ naturally pasteurized eggs are the worry-free choice for homemade ice cream recipes like this one.

**Ingredients**

- 4 medium-sized ripe Anjou or Bartlett pears
- 3 Tbsp fresh lemon juice
- ¼ c honey
- ¼ tsp ground cinnamon
- 2 c heavy cream
- 1 c milk
- 1 c packed light brown sugar
- 2 Safest Choice™ Pasteurized Eggs
- 1 Tbsp vanilla extract
- dash fine sea salt
- ½ c crushed amaretti cookies, optional

**Preparation**

1. Preheat oven to 425°F. Line 15x10-inch baking pan with aluminum foil; spray foil with nonstick cooking spray.

2. Peel pears. Cut into ½-inch thick slices; brush with lemon juice. Place in prepared pan; drizzle with honey. Bake 15 minutes, or until tender, stirring occasionally. Place pears and pan juices in food processor; add cinnamon. Process until smooth.

3. In large bowl, combine pear mixture, cream, milk, sugar, eggs, vanilla and salt; stir until sugar is dissolved. Cover and refrigerate 1 hour or until completely chilled.

4. Pour pear mixture into canister of ice cream maker. Freeze according to manufacturer’s directions. Transfer to freezer-safe container; cover and freeze until firm as desired. To serve, sprinkle with crushed cookies, if desired.
Rolled sugar cookies are a year-round favorite. They can be cut into any desired shape and decorated accordingly. Kids love them because they are fun to decorate and delicious to eat!

**Cookie Ingredients**

- 12 Tbsp unsalted butter
- ¾ c sugar
- 1 Safest Choice™ Pasteurized Eggs
- 1 Tbsp (finely grated) lemon zest
- 1 tsp pure vanilla extract
- 2 ¼ c cups bleached all-purpose flour
- ¼ tsp salt

**Cookie Preparation**

1. Soften the butter.

2. In a mixing bowl, cream together the sugar and butter until fluffy.
   Add the egg, lemon zest, and vanilla extract and beat until blended.

3. In a small bowl, whisk together the remaining dry ingredients.
   On low speed, gradually add them to the butter mixture and mix until incorporated. Add water, a few drops at a time, only until the dough starts to come away from the sides of the bowl.

4. Scrape the dough onto a sheet of plastic wrap and use the wrap, not your fingers, to press the dough together to form a thick flat disc. Wrap it well and refrigerate for at least 2 hours, preferably no longer than 3.

5. Place 2 oven racks in the upper and lower thirds of the oven. Preheat oven to 350°F.

6. On a lightly floured surface, roll out the dough, covered with plastic wrap to prevent cracking, to a ⅛-inch thickness.

7. Cut shapes using your favorite cookie cutters or cut freehand with a knife.

8. With a small spatula, transfer the cookies to the prepared cookie sheets.

9. Bake for 8 to 12 minutes or until the cookies begin to brown around the edges.
   For even baking, rotate the cookie sheets from top to bottom and front to back halfway through the baking period.

10. Use a small spatula to transfer the cookies to wire racks to cool before decorating with Royal Icing, dragées, sprinkles and glittering edibles. Store in an airtight container at room temperature.

**Royal Icing Ingredients**

- 3 Safest Choice™ Pasteurized Egg whites
- 4 c powdered sugar

**Royal Icing Preparation**

1. In a large mixing bowl, place the egg whites and powdered sugar and beat, preferably with the whisk beater, at low speed, until the sugar is moistened.

2. Beat at high speed until very glossy and stiff peaks form when the beater is lifted (5 to 7 minutes). The tips of the peaks should curve slightly. If necessary, more powdered sugar may be added.

Royal Icing keeps 3 days in an airtight container at room temperature.