

## Green Eggs and Ham

If you, like Sam-I –am, also like green eggs and ham, you will like these green guacamole eggs and green glazed ham – just try them. You can make the guacamole as mild or as spicy as you like. (If you don't want to cook a whole ham, try making a tablespoon or two of the glaze for a slice of ham.) You can eat them here or there. You can eat them anywhere.

### 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

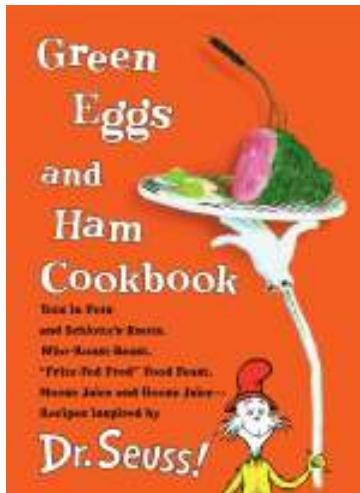
4 ripe avocados  
Juice of 2 to 3 limes  
1 teaspoon salt  
2 tablespoons white onion, minced (optional)  
2 Serrano chilies, seeded and minced (optional)  
4 ounces butter or 3 tablespoons extra-virgin olive oil or other light cooking oil such as canola or sunflower  
12 pasteurized eggs (pasteurization is necessary for safety when yolks are not 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 Egg

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, and if you want, the onions and chilies. 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 to 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



From *Green Eggs and Ham Cookbook* by Georgeanne Brennan with photographs by Frankie Frankeny

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