

BAKED EGGS

This is so good and easy to modify. We have made this in larger ramekins & doubled the ingredients, using two eggs per person. I have also put leftover mashed potatoes in the bottom of the ramekin before adding the tomatoes. You also could put in grated cheese, if you like. Shared by Diane & Steve Rothman; recipe from their friend, Angela Walter.



PREP: 10

COOK: 15-20 minutes, depending upon desired doneness of your eggs

SERVINGS: 2

INGREDIENTS:

2 tsp. unsalted butter
2 or 3 vine-ripe tomatoes, chopped (about 2 cups; mixed tomato colors are pretty)
½ C. chopped, fresh basil
¼ C. chopped, fresh parsley
1 tsp. salt
1 tsp. freshly ground pepper
2 large eggs
2 tsp. heavy cream

DIRECTIONS:

Preheat oven to 350 degrees. Generously butter two ½ C. (4 oz) ramekins.

Stir together tomatoes, basil, parsley, ½ tsp. of salt and ½ tsp. of pepper. Divide mixture evenly among the ramekins.

Cut the butter into small pieces and divide among the ramekins, sprinkling evenly over the tomato mixture.

Break an egg into each ramekin. Season with remaining ½ tsp. salt and ½ tsp. pepper. Drizzle 1 tsp. of cream over each egg.

Arrange ramekins on rimmed baking sheet. Bake until egg whites are opaque and the yolks have firm edges and are soft in the center, about 15 minutes. Serve at once.