

Classic Egg, Bacon and Cheese

You know that feeling when your bread's toasted, your bacon's crispy, you've cooked your eggs just right, but you just can't get your cheese to melt fast enough? Just sneak a tablespoon of water into the pan and throw a lid on ~ perfectly melted cheese in seconds.

Ingredients

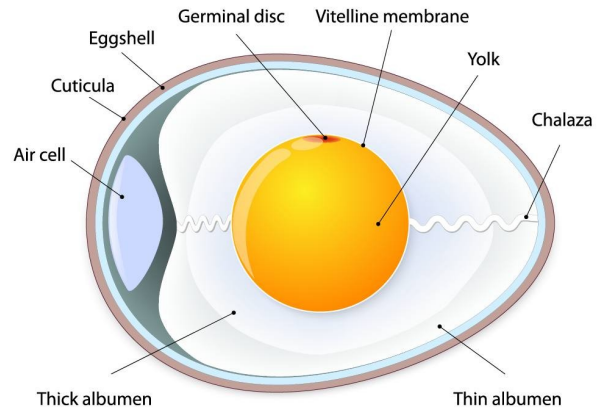
- 6 slices of bacon
- 6 medium eggs
- Kosher salt and freshly ground black pepper
- 3 slice American cheese
- 3 tablespoon of water
- 3 breakfast rolls, sliced, scooped and toasted

Instructions

Place bacon slices in a non-stick sauté pan over medium heat and slowly cook the bacon until crisp, approximately 15 minutes. Transfer the bacon to a paper towel lined plate and set aside. Discard all but 1 tablespoon of bacon fat from the pan. Crack eggs into the pan, season with salt and pepper and let cook until the whites are firmly set and yolks are not overly runny, about 3 to 4 minutes. Add the cheese on top of the eggs, and add 1 tablespoon of water to the pan. Immediately cover the pan with a tight fitting lid for 15 to 20 seconds to allow the cheese to melt.

To assemble, spread butter or breakfast sauce on top of each half of the toasted buns. Add the egg with the melted cheese, the bacon and top with the bun.

CHICKEN EGG



Basil & Mozzarella Balls Tian

(From The Farmstead Egg Cookbook)

Tian is similar to quiche, but it doesn't have a crust and is unmolded onto a plate. In this version the mozzarella balls provide small bursts of flavor. Marinated goat cheese balls would also be very good. This tian is slightly smaller than a standard quiche and so is the perfect size for two when you don't want leftovers.



- 5 large eggs
- 2/3 cup light cream
- 1/2 teaspoon kosher salt
- 1/4 teaspoon freshly ground pepper
- 6 basil leaves, sliced
- 6 oil-packed and herb-marinated mozzarella balls
- 1/4 red bell pepper, fresh or roasted, sliced

Preheat the oven to 325°F. Coat a 1-1/2 quart (about 7 inches round) ceramic baking dish with nonstick cooking spray.

Using an electric mixer, beat the eggs and cream for one minute. Stir in the salt, pepper and basil leaves. Pour into the baking dish.

Spoon the mozzarella balls out of the oil, drain briefly in a mesh sieve, and then distribute them evenly across the tian.

Arrange the sliced peppers over the egg mixture.

Bake for 30 to 35 minutes, until the center is set and the edges begin to brown. Use a flexible spatula to loosen the tian from the dish. Invert onto a plate and then invert once more onto a serving dish. Yield: 2 servings