

Baked Eggs with Leek & Tomato

Serves 2:

Ingredients

1 leek, finely chopped

1 tablespoon unsalted butter

kosher salt

2 teaspoons minced tarragon

1 cup cherry tomatoes, finely chopped

fleur de sel and ground black pepper

1 tablespoon minced chives

1/2 cup crème fraîche

4 extra large organic eggs

kosher salt and freshly ground black pepper

Preparation

Trim ends of leek and slice lengthwise; rinse layers well under cool running water.

Trim off the dark green part and finely chop the rest.

In a skillet over medium low heat, melt unsalted butter.

Cook chopped leek in the butter for 8 to 10 minutes, stirring often, until soft and golden.

Season lightly with kosher salt and mix in minced tarragon.

In a small bowl, season chopped cherry tomatoes with fleur de sel and finely ground black pepper.

Stir in minced chives and let stand for a minute or two to allow flavors to meld.

In 4 large ramekins (about a cup size each), layer the components of the baked eggs.

Spoon about a tablespoonful of crème fraîche in the bottom and top with some caramelized leek.

Crack an egg on top and lightly season with kosher salt and freshly ground black pepper.

On top of the egg, add a spoonful of tomato mixture to one side of ramekin.

Drop another dollop of crème fraîche on the other side; repeat layering in each ramekin.

Place ramekins on a baking sheet and put in oven.

Bake for 12 to 15 minutes, until eggs are just set or cooked to your desired doneness.

Serve immediately with toast soldiers, perfect for dunking, and that luscious candied bacon.

passioneats | 3.05.14

www.passioneats.com

Candied Bacon

Serves 2 generously:

Ingredients

3/4 pound thick cut bacon
1/2 cup light brown sugar
1 teaspoon chili powder
1/8 - 1/4 teaspoon cayenne pepper

Preparation

Preheat oven to 375 degrees.

Line a baking sheet with foil (to make clean-up easy) and place a rack inside the pan.

Lay the bacon slices on top of the rack.

In a small bowl, combine light brown sugar with chili powder and cayenne pepper.

Adjust the amount of cayenne depending on the amount of heat you like.

Spoon sugar mixture onto each slice, using the back of the spoon to press it into the bacon.

Place pan in oven and bake for 20 to 25 minutes.

Rotate pan midway--slices should be cooked through and translucent.

Let crisp on the rack for 5 minutes before serving.

passioneats | 3.05.14

www.passioneats.com