

Eggs, Shirred (baked)

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Ingredients: For 1 egg

1 Egg
1/2 tsp Melted butter or oil
1 dash Ground White Pepper & salt (to taste)
1 tsp Grated Cheese
1 tsp Chopped Herbs
1/4 tsp Cream

Procedure:

In a small baking pan fill about 1/2 way with hot water, place in oven and bring to 350°F.

In a ramekin or a covered egg dish, drizzle in 1 tsp melted butter or oil, break an egg into a shallow cup and pour it in the container. Season with salt and white pepper (white so it doesn't look like little black specs on the egg).

Add a choice of cheese, chopped herbs, onions or other seasoning and add 1/4 tsp cream. Cover and bake in the water bath in the center of the oven at 350°F for 18 minutes.

Serve in the container.

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