



Eggs en Cocotte

Adapted from williams-sonoma.com

I easily made two individual servings in a 4 quart sauce pan on the stove. If I were cooking more than four ramekins, I would probably put the whole thing in a large roasting pan, filled with simmering water to reach halfway up the ramekins, and bake at 400 degrees for about 15 minutes.

- 1/4 cup cooked bacon or ham (I used canadian bacon), diced
- 1/4 cup, plus 4 teaspoons, shredded cheese
- 4 eggs
- 8 teaspoons heavy cream (I used half and half)
- Salt and pepper to taste
- fresh chives or other herb

Fill a large sauce pan with water (I put my ramekins in the pan, added enough water to reach halfway up them, and then removed the ramekins). Cover the pan and bring to a boil over medium heat. Reduce heat to low.

Lightly coat ramekins with olive oil or butter. Put 1 tablespoon diced bacon or ham in the bottom of each and top with 1 tablespoon of cheese. Break one egg into each ramekin and top with 2 teaspoons cream and 1 additional teaspoon cheese.

Place the ramekins in the simmering water. Cover and cook until whites and yolks are set. The recipe said 6 to 7 minutes for runny yolks and 9 to 10 minutes for firmer ones. Don't be afraid to test the whites with a fork because after 10 minutes the whites were not cooked. So I let the pan sit, covered, off the heat for another five minutes or so until the whites had cooked and the yolks were soft set.

Carefully remove the ramekins from the pan, season with salt, pepper, and herbs. Serve immediately.

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