

Heavenly Baked Eggs

Rose Product used: Bacon, thick sliced

For each serving:

1 individual baking dish or ramekin

1 tablespoon butter

2 eggs

Salt & pepper

1 slice Rose Thick Sliced Bacon

1/8 cup shredded cheese

(Gruyere or Swiss works well)

Preheat oven to 350°F. Cut the bacon into coarse dice and fry in a skillet to preferred doneness. Drain on paper towel & keep warm. While bacon is cooking - Butter the inside of an individual baking dish or ramekin. Carefully break 2 eggs into the dish and add a dash of salt & pepper to taste. Bake for about 12 minutes or until eggs are just set. Add a tablespoon of heavy cream, the bacon and the cheese. Bake for another minute or two till cheese is melted. Garnish with chopped chives or your favorite herbs.



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