



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Baked Egg Boats

Makes 4

Ingredients

4 demi sourdough baguettes
5 eggs
1/3 cup heavy cream
4 ounces sausage, pancetta or bacon, finely chopped and fried until crisp
3 ounces gruyere or Swiss cheese, grated
2 green onions, thinly sliced
salt and pepper to taste

Directions:

Preheat oven to 350 degrees F.

Cut a deep “V” through the tops of each baguette until about a 1/2 inch to the bottom. Partially unstuff the baguettes. Set aside.

Place the eggs and cream into a mixing bowl and lightly beat together. Whisk in the remaining ingredients and lightly season with salt and pepper.

Divide and pour the mixture into each baguette boat and place onto a baking sheet.

Bake for 20 to 25 minutes or until golden brown, puffed and set in the center. Season with salt and pepper.

Allow to cool for about 5 minutes, cut and serve.

Credit: spoonforkbacon.com