

# Ramekin Eggs Recipe

Curiosity of Danial Gualtieri – Danial made these for his Mom for Mother’s Day Breakfast – 2009.

Serves 6

## Ingredients

- 6 slices of bread, whole wheat, cut to fit inside of ramekin
- 1 1/2 cups grated cheese
- 1 1/2 cups whole milk
- 6 large eggs
- Butter
- Pepper
- Herbs: Oregano and/or basil
- 6 Tbs chopped meet: pepperoni, ham, sausage or turkey etc.

## Directions

1. Butter or non-stick spray inside 6 small ramekins.
2. Butter one side of bread. Place one in each ramekin, butter side up.
3. Generously pepper each slice of bread and sprinkle with 1/4 cup of cheese.
4. Beat milk with eggs and add chopped basil or oregano to taste.
5. Pour over the cheese and bread in the ramekins.
6. Cover and refrigerate overnight (at least 6 hrs)
7. In the morning uncover. Place ramekins in a large pan filled with 2” of water. Place in cold oven.
8. Set to 350° and bake for 30-40 minutes or until puffed and golden brown.
9. Remove from baking disk and serve immediately.

## Notes:

You can also add a tablespoon of chopped Chives if you like.