

Baked Eggs in Ham Cups

Prep Time: 25 minutes

Cook Time: 25 minutes

4 servings

Ingredients

½ pound mushrooms, finely chopped

2 tbl finely chopped shallot

1 tbl butter

¼ tsp salt

¼ tsp black pepper

1 tbl sour cream

2 tsp finely chopped fresh tarragon leaves

4-8oz thinly sliced ham (the pre packaged deli sliced ham works well)

8 eggs

Fresh tarragon leaves for garnish

Directions

Preheat oven to 400 degrees F.

Cook mushrooms and shallot and butter with salt and pepper in a large heavy skillet over moderately high heat, stirring, until mushrooms are tender and liquid they give off is evaporated about 10 minutes. Remove from heat and stir in crème fraiche and tarragon.

Place 1-2 slices of ham into greased muffin cups or ramekins to fill 8 cups. Ends should stick up or hang over the edge of the cups. Divide mushroom mixture between all the ham cups and crack 1 egg into each. Bake in middle of oven until whites are cooked, but yolks are still runny, about 15 minutes. Season eggs with salt and pepper and remove (with ham) from muffin cups carefully, using two spoons or small spatulas.