

# eggs in "crock"ettes

servings: 1            time: 20-25 mins

*live  
made*

*use these proportions to make as many servings as you have crocks*

## ingredients

1 egg  
1/2 tsp olive oil  
1/4 c sharp cheese, shredded  
*(suggestions: cheddar,  
gruyere, aged gouda)*  
1 1/2 tbsp heavy cream or  
half and half  
1 generous tbsp hot sauce  
toast, cut into strips  
salt and pepper  
recycled ceramic crock  
small casserole dish or metal  
baking pan  
boiling water



# eggs in "crock"ettes



## instructions

Preheat oven to 375°. Grease inside crock with olive oil and place in an empty small casserole dish or metal baking pan.

Pour cream into crock and add half of the shredded cheese and a pinch of salt and pepper.

Crack the egg carefully into the crock. Add hot sauce, another pinch of salt and pepper, and top with remaining cheese.

Pour boiling water into the casserole dish, enough so at least 1" of the crock bottom is submerged. Cover crock with foil and bake covered for 10 minutes. Remove foil and continue to bake for another 3-6 minutes, until contents are bubbling.

Serve with toast cut into strips