

Oven Baked Eggs with Ham and Cheese

Serves 6

Oven baked eggs are like an omelet in that the ingredient combinations are limitless. In the Wood Stone oven the result is always tender and delicious.

Ingredients

	Butter
½ cup	ham, sliced into julienne strips
12 large	eggs
¼-½ cup	chicken stock
¼-½ cup	heavy cream
1 tsp.	kosher salt
	Black pepper
½ cup	sharp cheddar cheese, grated
1½ Tbsp.	thyme leaves

Method

Oven Temperature: 540-560 degrees

- Rub the inside of 6 individual ramekins generously with butter.
- Distribute the ham evenly over the bottom of each one.
- Crack 2 eggs into each ramekin.
- Add even amounts of stock and cream to come half way up the side of each dish.
- Sprinkle with, salt, pepper, cheese and thyme.
- **Flame Height: 3.4**
- Bake **in the center** of the oven for 5–7 minutes, rotating once for even cooking. You want the eggs firm to the touch but not hard.
- If you don't have individual ramekins you may use 1 or 2 shallow baking dishes. The eggs should fit quite snugly into whatever vessel you choose.



www.woodstonehome.com (800) 578-OVEN (6836)