

Oven Baked Eggs with Ham and Cheese

Serves 8

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
8 oz.	ham, sliced into julienne strips
16 lg.	eggs
½ cup	chicken stock
½ cup	heavy cream
8 oz.	sharp cheddar cheese, grated
¼ cup	chives, chopped
	Kosher salt and freshly ground black pepper

Method

Oven Temperature: 535-565 degrees

- Butter 8 individual 6 to 8-oz. ramekins or cazuelas. *
- Sprinkle the ham evenly among the dishes.
- Crack 2 eggs into each dish.
- Add even amounts of stock and cream to come half way up the sides of each dish.
- Sprinkle with cheese, chives, salt and pepper.

Flame Height: 3

- Bake in the **center** of the oven, rotating the dishes once, for 5-6 minutes or until the eggs feel firm but not hard to the touch.

* If you don't have individual ramekins you may use 1 or 2 shallow baking dishes. The eggs should fit snugly into whatever vessel you choose.



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