

MIRKWOOD DESIGNS presents...

## Shirred Eggs



- ½ teaspoon butter
- 1 or 2 eggs
- 1 teaspoon minced shallot or onion (optional)
- 1 teaspoon minced basil, parsley, chives, or other fresh herb of your choice (optional)
- 1 tablespoon grated cheese
- 1 tablespoon heavy cream
- Salt and pepper to taste

### Special equipment:

- Small oven-proof ramekin or custard cup (1 per serving)

Yield: 1 serving.

Preheat oven to 350 degrees Fahrenheit.

1. Grease the inside of the ramekin with the butter.
2. Lightly scramble the egg (or eggs) and pour into the buttered ramekin.
3. Top with the herbs and minced onion or shallot (optional).
4. Top with the grated cheese.
5. Top with the heavy cream.  
Note: Do not mix the ingredients—keep them layered.
6. Bake at 350 degrees using the following time:
  - For 1 egg, bake for 10 minutes.
  - For 2 eggs, bake for 15 minutes.
7. Carefully remove the ramekin from the oven and serve immediately.

**Be careful! It's hot!**

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