

## Baked Eggs in Ham Cups

### Ingredients:

1 teaspoon unsalted butter, for the tins  
Four 1/16th inch-thick round ham slices  
(the largest you can find at the deli)  
2 tbsp pesto  
2 tbsp Parmesan cheese  
8 large eggs, scrambled  
1/2 cup Mozzarella cheese  
8 cherry tomatoes, halved  
Salt & freshly ground black pepper



### Directions:

- Preheat oven to 375 degrees.
- Butter 4 compartments of a metal muffin tin.
- Fold each ham slice into quarters, insert the point end in a buttered muffin cup, and let it open—it will have a ruffled look.
- Place 1/2 tbsp pesto and 1/2 tbsp Parmesan in the bottom of each ham cup. Add 4 tomato halves.
- Divide the scrambled eggs evenly between the 4 cups
- Sprinkle tops with dash of salt, pepper and Mozzarella cheese
- Bake for 25 minutes or until the egg is set and top is beginning to brown.

### Variations:

- You can use sliced turkey or chicken in place of ham.
- Make it VEGETARIAN: Replace the ham cup with a large tomato (cut off the top third and scoop out the seeds to form a cup) - takes longer to cook.

*Serves 4*



## Strawberry Amaretto Stuffed French Toast

*You can substitute the strawberries for other fruits such as blueberries, raspberries or peaches, but no matter what fruit you choose, fresh is definitely best!*

### Ingredients:

3 cups chopped fresh strawberries  
2 tbsp granulated sugar  
1/8 cup Amaretto  
2 loaves Italian or French Baguette  
1 cup Ricotta Cheese

### Custard:

10 large eggs  
3/4 cups granulated sugar  
4 cups whole milk  
2 tbsp Amaretto



### Directions:

- Prepare bread by cutting off the heel of the bread. Next cut ALMOST all the way through the loaf, then ALL the way through the loaf, to create a 'pocket'. Continue cutting the entire loaf.
- In a skillet over Medium-High heat, toss strawberries, sugar and Amaretto. Heat until warmed through, about 2-3 minutes.
- Take one piece of bread and open the pocket. Spread 1 tbsp of Ricotta into pocket, then spoon in approx. 2 tbsp strawberries. Place stuffed bread on baking sheet
- Continue with the remaining bread.
- In another bowl, mix eggs, sugar, milk, and Amaretto
- Pour the custard over top of stuffed bread. Lift bread up to allow custard to reach bottom side of bread as well.
- Refrigerate overnight.
- Heat griddle to 325 degrees
- Cook each pocket for 7 minutes or until golden-brown, then flip and cook other side.
- Transfer to a baking sheet and keep in an oven at 325 degrees until ready to serve.
- Serve with fresh strawberries and powdered sugar on top, plus whipped cream on the side.

*Serves 8-12*

