

Mangia Bene E Vivi Bene!

By FRANK ZEOLI



Eggs in a Basket

Growing up I always enjoyed spending nights overnight at a my grandmother's house. She always made us feel special and would make our favorite dishes. In the morning she would always make a big breakfast for me and my sister. She would make all of the greatest hits; eggs, bacon, sausage, pancakes and fresh toast but my favorite was her "Eggs in a Basket". It was a simple dish to make but it was one she only made for us and I always looked forward to it. She usually served it with some bacon. It's still one of my favorites today.



Prep Time: 5 minutes
Cook Time: 15 minutes

Ingredients

- 2 eggs (cracked, whole egg)
- 2 slices of Italian bread (about 1½ to 2 inches thick)
- 2 tsp of unsalted butter
- ½ oz of olive oil
- Salt & pepper (to taste)

Instructions

1. Cut 2 pieces of Italian bread from a loaf. You want them to be about 1½ to 2 inches thick. Create a hole in the center. My grandmother did it by eye however you can use a biscuit cutter or even the opening of a glass to create the hole.
2. Butter both sides of the bread.
3. On medium heat, add olive oil to a frying pan and then add the 2 pieces of buttered bread. Once the oil and the butter on the bread starts to sizzle, crack one egg into each piece of bread so the egg yolks are facing up. Add salt and pepper.
4. Cook the eggs for 3 minutes, flip the bread with egg inside and cook the other side for another 3 minutes.
5. Flip the bread and eggs over and move to a plate for serving.

Add something extra to the breakfast by serving it with bacon or sausage.

