

BAKED EGGS WITH BASIL SAUCE

SOURCE: QUICK COOKING MAY/JUNE 2002 (Maria Regakis of Somerville MA)

PREP/COOKING TIME: 45 minutes or less

You can even pop these out of their cups & put them between toasted English Muffin halves for on-the-go sandwiches ...

INGREDIENTS:

3 TBS butter or margarine	2 TBS all-purpose flour
1/4 tsp salt	1/8 tsp pepper
1 C milk	4 eggs
1/4 C shredded cheese (Muenster or Mozzarella)	
3 TBS minced fresh basil or (1 tsp dried)	

DIRECTIONS:

In small saucepan, melt butter over medium heat. Stir in flour, salt & pepper till smooth - gradually add milk - bring to boil - cook/stir 1 minutes, or till thickened. Remove from heat - stir in cheese & basil.

Spoon e TBS of sauce into 4 greased 6 oz custard cups. Gently break an egg into center of each cup. Spoon remaining sauce over eggs. Bake 20-25 minutes at 350° F, or till eggs are completely set. (If making to-go sandwiches, you may wish to add 1 heated or fried Canadian Bacon slice to each sandwich - JWF)

Serves: 4