

Introduction

This recipe is especially ideal for preparing aboard a boat — it's versatile, quick and easy. The result is like a cheesy, fluffy baked omelet/soufflé, and it goes well with any number of side dishes for brunch, such as sourdough English muffins, homemade coffee cake, sliced fresh tomatoes drizzled with good olive oil, and a bowl of fresh fruit.

Source: <https://www.cruisingworld.com/cheesy-eggs-recipe#page-2>

Preparation

At anchor or underway

Time: 45 minutes,

Servings: 6

Difficulty: easy

Ingredients

4 tablespoons unsalted butter
1/2 lb. Gruyere cheese, grated
1 cup heavy cream
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 teaspoons dry mustard
12 eggs, slightly beaten

Directions

Preheat the oven to 325°F.

Butter a 13-by-9-by-2-inch (or 12-by-2-inch round) baking dish.

Spread the grated cheese in the bottom.

Dot generously with butter.

Mix the heavy cream with the seasonings and pour half a cup of the mixture over the cheese. With a fork or whisk, beat eggs just until whites and yolks are blended.

Add to baking dish and then drizzle with the remaining half of the cream mixture.

After 25 to 30 minutes, wiggle the dish.

If the middle doesn't jiggle, it's done.

Do not overcook! (If the middle still jiggles, keep cooking in two-minute intervals until done.)

This dish should be firm enough to cut into portions, but the consistency in your mouth should be very creamy. The top should be lightly browned. Like a souffle, this will deflate quickly, so serve immediately!



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