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Herbed Baked Eggs

12 eggs
1 – 2 cups cheese (your favorites – I used smoked gouda, havarti, sharp cheddar, swiss, etc.)
1 cup heavy cream
1 tsp. dry mustard
1 – 2 tsp. of your favorite herbs (basil, oregano, etc.)
¼ tsp. fresh pepper

Preheat the oven to 350 degrees.

Place 3 tbsp butter in 13 x 9 pan and melt in the oven. Sprinkle your cheese mixture over the melted butter.

In a separate bowl, mix the eggs, cream, mustard and spices. Pour egg mixture on top of the cheese. Bake in the preheated oven for 40 – 50 minutes or until firm. The eggs will “puff” in the oven. Let cool slightly before cutting into squares to serve.

Makes 6 – 8 servings.