

BACON AND EGG CUPS

(from the Bewitching Kitchen)

several slices of bacon, preferably cooked sous-vide
large eggs
salt
Aleppo pepper (or pepper of your choice)

If cooking the bacon sous-vide, place the slices in a bag and submerge in the water-bath set to 147 F (64 C) overnight. I left mine 12 hours, but you can do it longer if more convenient. At the end of the cooking time, a lot of fat will have accumulated inside the bag. You can save it if you like to cook with it, or discard it. Place the cooked slices of bacon over paper towels to dry them well. Store them in the fridge until ready to use. If not using sous-vide, cook the bacon on a skillet, but do not allow it to get too brown or crispy. Drain them well in paper towels before assembling the cups.

Heat the oven to 375 F (175 C).

Cover the bottom of a muffin baking tin with bacon, making sure to come up all the way to the top. Gently break an egg and place it inside. Season with salt and pepper. Bake according to your preference. I like the egg yolks to be runny, so 10 to 15 minutes maximum will be enough. If you like your eggs fully cooked, go for 20 minutes, but pay close attention, you don't want to over-dry the egg.

Remove to a serving dish, and dig in!