

SOUS-VIDE EGG BITES

(from the Bewitching Kitchen, adapted from several sources)

6 (4-ounce) jars with screw caps

6 large eggs

½ cup heavy cream

¼ cup cream cheese

¼ cup grated mozzarella cheese

½ teaspoon salt

add-ons:

12 cherry tomatoes, roasted

or

pieces of cooked bacon

or

diced ham

or

caramelized onions

or

smoked salmon

Heat the sous-vide water-bath to 185°F.

Combine the eggs, heavy cream, cream cheese, mozzarella cheese and salt in a blender and blend until smooth. Put the additions of your choice in the bottom of each jar and then fill the jars with the egg mixture. Screw the lids on, only fingertip tight. Do not screw them tightly.

Place the jars into the sous-vide water bath and cook for 45 to 60 minutes. Remove the jars very carefully from the water-bath (use tongs, they will be very hot). Enjoy warm or refrigerate for a few days.