



## **Oeufs Cocotte (Baked Eggs)**

eggs, 1 per person  
ham, 1 slice per person  
1 TBS Gruyere or Parmesan cheese  
1 green onion, chopped  
salt & pepper  
butter

Butter ramekins. Line each ramekin with a thin slice of ham. Crack egg into ramekin being extra careful not to break the yolk. Sprinkle each ramekin with one tablespoon of freshly grated cheese and green onion slices. Season with salt and pepper to taste.

Place ramekins on a baking sheet and bake at 350 degrees for about 10 minutes. Egg whites will be set, but yolks still runny.

Remove eggs from oven and serve immediately with toast or warm bread.