B.E.T. en Cocotte

(Bacon, egg, and tomato baked in a round thing)

6 pieces of bacon
2 medium tomatoes, cut into 6 thick slices
3 tbsp. grated Pecorino Romano cheese
(Parmesan is fine too)
6 slices French bread cut into 2 ½" squares
(feed the scraps to the birds)
6 eggs
Butter
Salt and pepper
1- 24-piece box Woodhouse chocolates

Preheat the oven to 375° Fahrenheit. Fry the bacon until crisp and drain on paper towels. Pour off the bacon grease and in the same pan over medium heat, fry the tomato slices about two minutes per side, turning with a spatula carefully scraping up all the tomato (it will want to stick). Sprinkle with salt and pepper.

While the tomatoes are frying, generously butter the cavities of a 6-muffin muffin tin, or 6 small ramekins. Place a tomato slice in the bottom of each cavity and sprinkle about 1 ½ teaspoons Pecorino Romano over the tomatoes. Crumble one half of each slice of bacon over the cheese, crack one egg over the bacon, and crumble the other half of the bacon over the egg. Bake in the oven for about 15 minutes.

While the eggs are cooking, lightly butter both sides of the bread squares. Heat another frying pan over medium heat. When the pan is hot, add the bread slices (as many as will fit in one layer) and brown on both sides. You may have to do this in two batches depending on the size of your pan. Set the toast in a warm place.

Remove the eggs from the oven and run a knife around the outside of the egg to loosen from the pan. Carefully turn the eggs out onto a board, then place each egg, tomato side up onto a toast square. Garnish with something green (and edible – parsley perhaps…) and serve alongside the box of chocolates.

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