

Cheesy Eggs-in-the-Hole with Bacon



Recipe courtesy of Food Network Kitchen



Kids can use their favorite cookie cutter shapes to make this hearty breakfast with a grilled cheese-like twist. For little kids: Let them cut out the bread with cookie cutters. For big kids: Let them crack the eggs into the toast cut-outs, sprinkle with Parmesan and (if they're up to it) flip the slices.

Level: Easy

Total: 20 min

Prep: 5 min

Cook: 15 min

Yield: 4 servings

Ingredients:

4 slices bacon (about 4 ounces)

1 tablespoon unsalted butter

Four 1/2-inch-thick slices of bread from a whole-grain boule or pullman loaf

4 large eggs

4 tablespoons grated Parmesan

Kosher salt and freshly ground black pepper

Directions:

- 1** Heat a large nonstick skillet over medium-high heat. Fry the bacon until crisp, about 5 minutes. Remove the pan from the heat and transfer the bacon to paper towels to drain; when cool enough to handle, crumble.
- 2** Add the butter to the hot pan to melt with the rendered bacon fat; set aside.
- 3** Cut a piece from the center of each slice of bread using a 2 1/2-inch round or other decorative 2 1/2-inch cookie cutter (star, flower, heart). Brush the slices and cutouts with the butter-bacon fat mixture and transfer them to a plate.
- 4** Toast 2 slices of bread and 2 cutouts in the skillet over medium heat until browned on one side, about 1 minute. Crack an egg into each hole and sprinkle each toast with 1 tablespoon of the Parmesan; cook 2 minutes. Flip the slices and cutouts, season with salt and pepper and cook 2 minutes for a runny yolk or slightly longer for a set egg. Repeat with the remaining bread slices, cutouts, eggs and Parmesan.
- 5** Transfer each egg-in-the-hole to a plate and sprinkle with crumbled bacon. Serve with the toasted cutouts, for dipping in the yolk.



Never leave a child unattended in the kitchen. Limit the child to tasks that are safe and age-appropriate.

Copyright 2014 Television Food Network, G.P. All rights reserved.