



Bacon Sweet or Hot Pepper Breakfast

Start out International Bacon Day with a side of Sweet Pepper Easy Boil™ Eggs. These cheery and delicious eggs will bring a smile to the Breakfast table and includes the all important bacon.

Course: Appetizer, Breakfast, Snack

Cuisine: American

Servings	Prep Time	Cook Time	Passive Time
4 2Egg Servings	4 Minutes	14 Minutes	10 Minutes

Ingredients

- 8 Large eggs or Egg whites
3 Tablespoons of Commercial Egg Whites = 1 separated fresh white
- ½ cup Bacon Cooked, drained, chopped
- ¼ cup Sweet Pepper or Hot Pepper Chopped in ¼" or so pieces
- ¼ cup Onion Optional

Servings: 4 2 egg servings

Units: **US Imperial**

Instructions

1. Butter or oil your Eggourmet® pans with a light coating. Use the Easy Boil™ method and place ¾ cup of water into your skillet. Put the pans into the skillet. Put a whole egg or an egg white or 3 Tablespoons of commercial egg whites into each Eggourmet® pan.
2. Mix the Bacon, sweet or hot pepper and onions. Place 1 to 1 ½ Tablespoons of the mixture into each cup, swirl slightly to mix. If using a whole egg, be gentle if you want the yolk to remain intact. Breaking the yolk will allow the yolk to float around the white, making an abstract design. The broken yolk will have a cooked texture similar to a cooked white.
3. After the flavorings are added put the lid on your skillet, and don't peek under the lid 😊. Turn on your stove top burner to medium heat and cook for 14 minutes. Turn off the burner and tip the lid away from your face to release any steam that is left. Pick up each pan with tongs and turn over onto a clean plate or dish. Wait a few seconds to a minute and the eggs should slide out. If not, there is an air seal between the pan and the egg. Push gently on the indention to release

the egg. If it still doesn't come out, when the pan is cool enough, roll it gently between your hands pressing in toward the egg and it will pop the seal loose.

4. Use the indentation side of the Bacon Sweet or Hot Pepper Eggs to add cheese or other toppings you like. Or, leave plain to carry them with you. Enjoy!

Recipe Notes

Our recipes call for 8 eggs or egg whites because that is how many Eggourmet® pans will fit in a standard 10" (25cm) skillet with a lid. You can cook as little as 1 egg at a time, simply reduce the cooking time by 2 minutes. I encourage you to make extras for the next day's breakfast or lunch. I love to make these ahead of busy week days.

If you don't have any bacon pre-cooked, save time by leaving the bacon out of the egg and start cooking the bacon before fixing the eggs. Then top the eggs with the bacon, add shredded cheese (microwave 10 seconds, if the egg is cool), to hold the bacon to the egg.