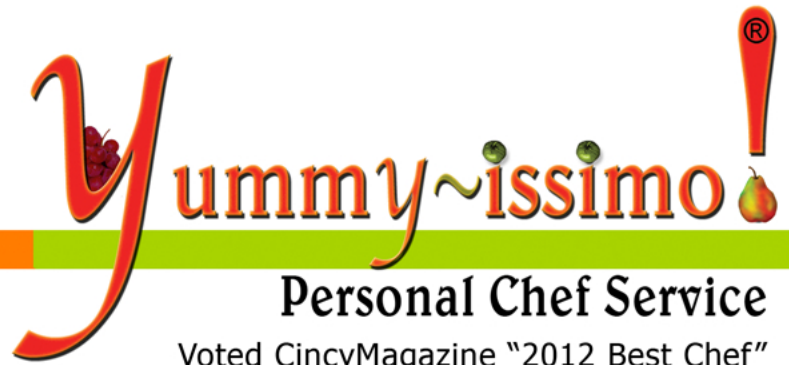


Mexican Baked Eggs



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

8 slices day old toasted baguette

4oz chorizo sausage, casings removed

4 green onions, thinly sliced

1 jalapeno, finely minced

1c jack cheese, shredded

1c white cheddar cheese, shredded

8 eggs

1/2c cream

salt and pepper

Preheat oven to 500.

Spray 4 ~ 8oz ramekins with non~stick cooking spray. Place 2 slices of toasted baguette in bottom of each ramekin.

In small skillet, brown sausage, half of the green onion and jalapeno. Remove from heat and divide evenly among the ramekins, placing sausage mixture on top of baguette slices. Top with jack cheese.

Break 2 eggs into each ramekin, top with white cheddar cheese and 2T cream. Sprinkle tops with a little salt and pepper and garnish with remaining sliced green onion.

Place ramekins onto baking sheet, place in oven and bake 10 minutes or until eggs are set.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com