

## **Shirred Eggs with Bacon and Pesto**

For breakfast, lunch, or dinner, for your family or when entertaining large numbers of friends, this dish is so pretty it looks fussy. But it's not. At all. You can make as many servings as you have ramekins.

Makes four 1-egg servings

1 teaspoon butter, at room temperature  
4 large eggs  
4 teaspoons heavy cream  
3 slices cooked and crumbled bacon  
2 teaspoons [pesto](#)  
Salt and pepper

Preheat oven to 400 degrees.

Divide butter among four 6-ounce ramekins and rub to coat the bottom and sides. Crack an egg into each, and top with equal amounts of cream, crumbled bacon, and pesto. Season lightly with salt and pepper.

Place ramekins in a small roasting pan and fill 1/3 way up the sides with boiling water. Cover the roasting pan with foil and set in the oven. Bake for 19-21 minutes, or until eggs look set. (If you like, you can fill each ramekin with 2 eggs instead of 1. If doing so, increase bake time by several minutes.)

Serve immediately, cautioning guests that the ramekins will be hot.