

Baked Snug Eggs

Serves 4

I'm often asked what my favorite ingredient is. I always answer the same thing: eggs! I never get tired of them; there's so much you can do with them. Runny, sunny, poached, hard-boiled, scrambled, put into omelets, on top, under, in the middle—any which way, just give me an egg, and I'm happy.

This is an awesome breakfast or brunch dish. It's so easy, fast, and tasty. The heavy cream contributes a decadent richness and the ham adds the perfect salty punch. It's also great to make for a large group, and you can even prepare everything the night before and just pop it in the oven in the morning.

2 medium Yukon Gold potatoes, diced
1 tablespoon butter, plus more for the pan
8 medium-thick slices good-quality smoked ham
2 scallions, thinly sliced
8 large eggs
4 tablespoons heavy cream
Salt and freshly ground pepper

1. Preheat the oven to 375°F, with a rack in the middle position. Butter four small gratin dishes.
2. Fry the potatoes in the butter in a large skillet over medium heat, stirring occasionally, until golden, 5 to 7 minutes.
3. Place 2 slices of ham in each dish. Divide the potatoes and scallions evenly among the dishes, then add 2 eggs and 1 tablespoon cream to each dish. Season with salt and pepper.
4. Bake for 15 to 18 minutes, or until the eggs are set.
5. Serve warm.