



Brilliant Breakfast bake



Ingredient List:

1 tablespoon butter
1 tablespoon flour
1 cup milk
1/2 teaspoon thyme
1/4 teaspoon marjoram
1/4 teaspoon basil
1/4 cup finely-chopped parsley
9 eggs
Pimento**
Salt
1/4 pound bacon or bulk sausage, (cooked, drained, and crumbled)
8 oz shredded cheddar cheese

Buttered Bread Crumb Topping:

1/2 Tablespoon melted butter
1/3 cup dried bread crumbs

Cooking Equipment Needed:

Medium mixing bowl
Casserole baking dish

Cooking Instructions:

Step 1: Preheat oven to 350 degrees.

Step 2: In a medium mixing bowl, make a roux* with butter and flour; add milk, and all of the herbs.

Step 3: Add in the eggs, pimento, and salt to the same bowl and scramble all together with a whisk until all of the egg yolks are broken.

Step 4: Fry the bacon or sausage. If you are using bacon, allow to cool and use a scissors to snip it into small pieces. If using sausage, crumble it in the pan while it is cooking and allow to cool slightly.

Step 5: Layer the meat, egg mixture, and shredded cheddar cheese in a glass casserole dish. Save a small amount of the cheese out to place on top.

Step 6: Mix together the bread crumbs and melted butter in a small bowl. Sprinkle the buttered bread crumbs on top of the casserole and then sprinkle on a bit of the leftover cheese.

Step 7: Cook uncovered in 350 degree oven for 30 minutes.

Serves 6.

***How to make a 'roux' (from step 2)**

1:

Melt the butter over a medium-low heat.

2:

When it is warm but not too hot, start stirring in flour with the wooden spoon until the mixture is thick - about the texture of wet concrete or plaster of Paris. Add more oil or flour until it's right.

3:

Stir continually with the wooden spoon over the heat so the roux cooks. The flour will gradually begin to brown. The roux can be used when the flour is light golden in color. The darker you cook the roux, the more flavor it will add to the sauce. Don't cook it past a mahogany color, though.

**** The *Pimento, Pimiento, or Cherry Pepper* is a variety of large, red, heart-shaped chili pepper that measures 3 to 4 inches long and 2 to 3 inches wide (medium, elongate). The flesh of the pimento is sweet, succulent and more aromatic than that of the red bell pepper.**