

Across the Fence

Recipes – September 2021

Claire's Egg Sandwiches

8 eggs	4 croissants
2/3 cup water	1 avocado, sliced
1/2 tsp. salt	4 slices Vermont sharp cheddar
1/2 tsp. pepper	Sliced turkey, ham or prosciutto
1/2 tsp. Everything Bagel spice (optional) or spices of your choosing	

In a bowl, mix eggs and water and mix well. Add salt, pepper and the spices of your choosing. With a whisk or electric mixer, mix until the egg mixture is a light yellow color and is slightly fluffy. Grease an 8x8 baking dish. Pour egg mixture and place the baking dish into a bigger pan with about 1/2-inch water in it. Bake at 300 degrees for 40 minutes or until bouncy to the touch and a toothpick inserted in center comes out clean. Remove from the oven and let cool. Turn the egg onto a cutting board and cut into 4 squares. Cut croissants in half and spread butter or mayonnaise and mustard, if desired. Place egg patties, and top with turkey and avocado. Leftover egg patties can be stored in a container for later use. Yield: 4 servings.

Tomato Omelets

2 large beefsteak tomatoes	1/2 cup cilantro, chopped
1/2 green bell pepper, chopped	1 cup Vermont sharp cheddar, shredded
1/2 small onion, chopped	

Cut the top and bottom off the tomatoes and cut them in half so you have 2 round thick slices. Carefully cut the inside of the slices, keeping the edge in one piece that resembles an onion ring, set tomato rings aside. Chop the inside of the tomatoes into small pieces and place in a medium bowl. Add chopped peppers, cilantro, and cheese. Season with salt and pepper to taste. Add 2 eggs. Mix well, add chopped garlic, and seasonings of your choice. Set a well grease frying pan on medium heat. Once it's hot, arrange tomato rings in it and carefully pour omelet mixture into the rings. Cover the pan and cook for about 2 minutes or until the egg mixture is no longer liquid. Carefully flip over and top with extra shredded cheddar or mozzarella, if desired. Once the egg is cooked all the way through and cheese is slightly melted, transfer to a serving plate. Serve immediately. Yield: 4 servings. Note: leftover egg mixture can be served as scrambled eggs.

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