

Egg Boat

1 baguette
6 eggs
1/4 cup milk
1/4 cup finely chopped deli meat/ ham/ cooked and crumbled bacon...
1/4 cup your favorite cheese, shredded
2-4 oz cream cheese
3 green onions, thinly sliced
salt and pepper to taste
OR
Any other ingredients to make your favorite omelet



- ✦ Preheat oven to 375 degrees F
- ✦ Cut a deep “V” through the top of a baguette, un-stuff the baguette (save those for later), place onto a baking sheet and set aside
- ✦ Place the eggs and cream/ milk into a mixing bowl and lightly beat together. Whisk in the remaining ingredients, except for cream cheese
- ✦ Pour the mixture into baguette boat, break out the cream cheese and top the egg mixture. Use the “stuffing” you pulled out earlier for support of the baguette walls in the middle... put that on the outside of the baguette to make sure the egg mixture won’t break the baguette walls during baking time
- ✦ Bake for 20- 25 minutes or until golden brown, puffed and set in the center
- ✦ Allow to cool for about 5 minutes, cut and serve

