

# Idaho Blossoms



Author: Bob and Robin Young      Cooking Time: 45 minutes

Start to Finish Time: 1 hour 5 minutes

Preparation Time: 20 minutes

Description: A deliciously different way to prepare eggs for breakfast.

Categories: Main Dish - Breakfast

Servings: 2

## Ingredients -

6 Eggs

1 med Idaho Russet  
potato, skin on

6 med branches fresh  
Thyme, leaves removed

2 T diced fresh Chives

3/4 c Ham, small dice

3/4 c shredded Mexican  
cheese blend

Salt and Pepper to taste

Unsalted butter,  
softened

2 4" Ramekins

## Directions -

Preheat the oven to 375 °F

Rub the inside of each ramekin liberally with the butter. Set aside.

In a large mixing bowl, mix together the eggs, thyme leaves, diced chives, ham, cheese and salt and pepper.

Carefully using a mandolin, slice the potato lengthwise paper thin. Line each ramekin with the potato slices, overlapping the rim of the ramekin slightly. Use several slices to fill in the bottom.

Divide the egg mixture in half and fill each ramekin. Place each ramekin in a shallow water bath on a sheet pan. Bake in the oven for about 45 minutes or until the eggs have set and the edges of the potatoes are browned.

Serve on a plate and add some fresh fruit to the plate, and it has eye appeal.