

Poached Eggs “Piperade” from the Basque Region

Makes One Serving

Ingredients:

2 Large Eggs
3 c. Water
½ tsp. White Vinegar
½ tsp. Salt
2 Slices of Serrano Ham

For the Piperade (makes 4 servings)

½ c. Diced Yellow Onion
1 # Ripe Large Fresh Roma Tomatoes coarsely chopped
1 each, Small Green and Red Peppers, seeded and cut into strips 1 ½” long by 1/8” wide to arrive at ¾ cup of peppers
1 teaspoon Chopped Garlic
1 Tablespoon Olive Oil

Preparation for the Piperade:

Heat olive oil in a heavy frying pan. Add the chopped onions, pepper and garlic and cook approximately 10 minutes over moderate heat, stirring frequently until they are soft, but not brown. Add the chopped tomatoes, raise the heat, stir constantly and cook until all the moisture has evaporated. Be careful not to burn Piperade. Put aside until ready to reheat and serve.

Preparation for Poached Eggs:

In a medium sauté pan, bring the water, vinegar and salt to a boil over high heat. Crack an egg into a cup and slide the egg gently into the water. Repeat with next egg. When water returns to a boil, reduce the heat to low and simmer until the eggs are set, about 2 ½ minutes. Drain on paper towels.

Preparation for the Serrano Ham:

In a medium skillet, heat a few drops of olive oil, then sear the ham on each side for about 15 seconds. Set aside and drain on paper towels.

Serving Suggestions:

Take a plate of your choice. Begin by putting the Piperade on the plate, add the ham, then top with the eggs. Serve with roasted potatoes, if desired.