



Recipe Name: FRIED EGGS WITH BACON AND RAMPS

Ingredients:

Serves: 2 to 4

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| 1/4 pound | Bacon, cut into pieces |
| 1/2 cup | Water |
| 2 tbsp. | Butter |
| 8-16 | Ramps, washed and the ends trimmed |
| 2-4 | Eggs (large) |
| | Salt |
| | Pepper |

Steps to follow:

Place bacon in a 10-inch nonstick skillet and add water. Bring to a simmer over high heat and cook, stirring occasionally, until water has evaporated and bacon is well-rendered and crisp, about 15 minutes. Transfer bacon to a small bowl, but leave rendered fat in skillet.

Add butter to bacon fat and heat over high heat until foaming has subsided and butter begins to brown. Add ramps and cook, stirring and tossing occasionally until well browned. Season to taste with salt and pepper. Transfer ramps to bowl with bacon.

Crack eggs directly into skillet and fry over medium-high heat until whites are set on top and brown and crisp on the bottom, and yolk is still runny, about 2- 3 minutes. Transfer eggs to a plate, pour any remaining bacon fat and butter from the skillet over them, season to taste with salt, pepper, and serve with bacon and ramps. Add fresh bread.