

Smoky Bacon, Tomato and Egg Bake



Serves 4

Cooking time about 20–25 minutes

Oven temperature Gas Mark 7, 200°C, 400°F

Ingredients

200g (7oz) dry cured oak smoked thick cut back bacon rashers – about 6 rashers

5ml (1tsp) olive oil

1 red onion, finely chopped

1 clove garlic, crushed

15-30ml (1-2tbsp) smoked paprika

400g (approx) can chopped tomatoes

30ml (2tbsp) tomato ketchup

1 red pepper, deseeded and cut into small pieces

4 eggs

Method

- 1 Preheat oven to Gas Mark 7, 200°C, 400°F
- 2 Leave 4 rashers of bacon whole and chop the remaining 2 into large pieces.
- 3 In a large pan heat the oil and add the chopped bacon, onion and garlic. Cook for 2–3 minutes until onion begins to soften. Add the remaining ingredients and bring to the boil and simmer for 5–10 minutes.
- 4 Pour into four individual shallow gratin dishes or one large dish. Take the whole rashers of bacon and curl into a rough circle and place on top of the mixture. Make a slight indent in the mixture, crack eggs and place in the centre of each individual dish or evenly on the top of one large dish. Place in oven and bake for about 20 minutes until the eggs have set

Serve with chunks of crusty bread for dipping, or hot or cold, sliced with or without butter, extra pickled onions and cheese!

