

SATURDAY MARKET

Summer Scramble

Submitted by Deb Potter, Merciful Hearts Farm

Ingredients:

6 slices bacon

12 eggs

½ C grated cheese*

¼ C heavy cream or half & half

1 Tablespoon chopped fresh basil**

½ teaspoon salt

½ teaspoon freshly ground pepper

2 teaspoon minced garlic

1 chopped bell or poblano pepper (seed & remove ribs of poblano for a nice "bright" flavor with less heat)

1 Tablespoon chopped parsley

2 Tablespoons chopped scallions, divided

3-4 colorful heirloom tomatoes, sliced

*Cheese Note: a good parmesan cheese is nice but I prefer Canadian Black Diamond or another sharp white cheddar

**Herb Note: basil is great but you can use any combination of your favorite fresh herbs

Shopping Tip: Since this is a recipe from Merciful Hearts Farm, we recommend stopping by their booth and using Eric's Eggs (Deb also has a "cheesy story" that goes along with this recipe so ask her about it). Be sure to buy all of your vegetables fresh from the Market as well!

Directions:

In a 12" skillet brown bacon & remove to paper towels. Reserve a tablespoon of bacon grease & then wipe skillet clean. While bacon cools, combine eggs, cheese, cream, basil, salt & pepper. Using a hand whisk, beat until the eggs are foamy & set aside. Put reserved bacon grease in skillet & saute garlic & pepper for 1 minute. Add 1 tablespoon chopped scallions & cook another 2 or 3 minutes until just browned. Give egg mixture one more quick whisk & pour over garlic & scallions in skillet. Scramble eggs by gently stirring & lifting cooked parts with a spatula, letting the uncooked egg mixture flow to the bottom of the pan. Crumble cooled bacon & sprinkle over eggs, giving them one more stir. Once eggs are nicely set, transfer to plates. Finish eggs with chopped parsley & the rest of the chopped scallion. Serve a few slices of tomato on the side. Serves 6.