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## The Inn At Tabbs Creek

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### Recipe

**Baked Eggs with Roasted Red Pepper and Chardonnay Sauce:** Breakfast-Brunch**Servings:** 1**Ingredients:**

2 Eggs	2 teaspoons Salted butter, melted
2 teaspoons Heavy cream	1/4 teaspoon Fresh dill
pinch Salt	pinch black pepper
2 tablespoons shredded havarti cheese	1 medium red bell pepper
2 teaspoons salted butter	1/4 cup Chardonnay
1/4 cup Heavy cream	

FEEDBACK

**Step 1:**

Preheat oven to 400 degrees. In a 6-8-oz baking ramekin, swirl 2 tsp. melted butter to coat. Add 2 tsp. heavy cream. Crack both eggs, being careful not to break yolks. Sprinkle in salt and pepper. Sprinkle in cheese, and top with dill.

**Step 2:**

Place in oven for approximately 12-14 minutes or until eggs are just barely set. Allow to cool for 5 minutes before service--the dish and eggs will still be very hot.

**Step 3:**

For sauce (serves 4-6): roast red pepper until completely black over open flame on grill or gas stove (you may also place under a broiler in the oven). Allow to cool for 5-10 minutes and remove blackened peel under slowly running cool water. Rough chop pepper and saute in 2 tsp. butter in a small skillet for 5 minutes over medium heat.

**Step 4:**

Add chardonnay and reduce heat to medium low. Allow chardonnay to reduce to 1 Tablespoon. Place pepper mixture in food processor or blender. Add salt and 1/4 cup heavy cream and puree until smooth.

**Step 5:**

Gently reheat on stovetop over low heat. Do not allow to boil. Serve warm sauce over baked eggs and serve immediately.

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