

Truffled Egg Soldiers

Ingredients

- 1 T Butter
- 1 Shallot (chopped)
- 2 clv Garlic (minced)
- 5 Crimini Mushrooms (sliced)
- 1 t White Wine
- 4 Eggs
- 1/3 c Extra Sharp Cheddar (grated)
- 1 t Truffle Oil
- 1 T Parsley (chopped)
- 1 Baguette (sliced and toasted)
- 0 ds Salt
- 0 ds Ground Black Pepper

Instructions

1. Melt butter over low heat in a medium frying pan, add shallots and cook for 5 minutes until soft but not browned, add garlic and mushrooms and cook for 2-3 minutes longer, then add white wine and scrape the browned bits off the bottom of the pan.
2. Crack the eggs into the frying pan, top with cheese and cook over low heat for 5 minutes, then cover with a lid and let the eggs steam for 2-3 minutes longer depending on how firm you like your egg yolks.
3. Drizzle with truffle oil and chopped parsley. Serve with toasted bread for dipping.