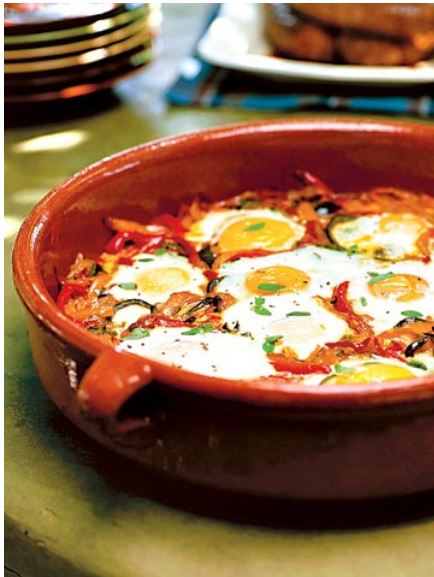


Eggs Baked on Sofrito

An Apple a Day | October 2004



- 3 TBSP. RENDERED PORK FAT (LARD) OR OLIVE OIL
- 2 TBSP. ANNATTO SEEDS
- 6 ASSORTED SWEET PEPPERS, SUCH AS RED, GREEN, OR GYPSY PEPPERS, SEEDED AND CUT INTO THIN SLIVERS (4 1/2 CUPS)
- 2 LARGE VIDALIA OR OTHER SWEET ONIONS, CUT INTO THIN SLIVERS (2 CUPS)
- 2 SLICES COOKED HAM, FINELY CHOPPED (2 OZ.) (OPTIONAL)
- 6 CLOVES GARLIC, THINLY SLICED
- 1/4 CUP CHOPPED FRESH OREGANO OR ITALIAN PARSLEY
- CHICKEN STOCK OR BROTH
- 12 EGGS
- SALT AND FRESHLY GROUND BLACK PEPPER

Heat a 12-inch heavy skillet over medium-high heat. Add rendered pork fat or olive oil and annatto seeds. Cook and stir 2 to 3 minutes or until fat is bright yellow. Remove from heat. Using a large spoon, remove seeds, leaving fat in skillet; discard seeds.

Return skillet to heat. Add peppers, onions, ham (if desired), garlic, and oregano. Reduce heat to medium. Cook and stir for 15 minutes or until onion and peppers are tender. Add some of the chicken stock if mixture becomes too dry.

Transfer warm sauce to a large oven-safe platter or divide into two 2-quart rectangular baking dishes. Make an indentation in sauce for each egg with the back of a spoon. Carefully break an egg into each indentation. Sprinkle with salt and pepper. Bake in a 350° oven 20 to 25 minutes or until yolks are firm and whites are opaque. Makes 6 servings.