

Eggs in Brandied Cream Sauce

Very easy, this makes a great winter dish. Whether a late evening supper, or the center of a casual winter dinner, an appetizer, a brunch or lunch dish, this is shirred eggs' more-sophisticated cousin.

Unlike shirred eggs, this can be made in a frying pan versus baking in an oven.

1/2 Tbs	turbinado or brown sugar
1 cup	heavy cream
1/4 cup	Brandy
1/2 cup	fresh mushrooms, chopped
1 rd tsp	black pepper
1/8 tsp	nutmeg
4 each	eggs
4 ounces	fresh spinach leaves, trimmed
1/2 Tbs	fresh parsley, chopped

Procedure

- In a sauté pan, dissolve the sugar in the heavy cream and brandy on low heat.
- Add the mushrooms, pepper and nutmeg. Turn on heat and bring to a boil.
- Carefully crack each egg one at a time and drop at different points around the pan. Lower heat to a low boil.
- Cook until the egg whites are firm, though the yolks should still be soft.
- Place equal portions of the spinach into either: 2 bowls, for two 2-egg servings, OR into 4 bowls, for four 1-egg servings.
- Gently place the appropriate number of eggs into each bowl. Pour sauce over the eggs. Garnish with parsley and serve immediately.

Yield: 2 to 4 portions