

Eggs with Cream, Spinach, and Country Ham

SCOTT PEACOCK

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Yield Makes 8 servings

Ingredients

1/4 cup thinly sliced country ham, finely chopped

Scant 3/4 cup heavy cream

1 tablespoon finely chopped onion

2 tablespoons unsalted butter, divided

3/4 teaspoon finely chopped garlic

10 ounces spinach, coarse stems discarded

8 large eggs

Equipment: 8 (6-ounce) ramekins or ovenproof teacups

Preparation

Preheat oven to 350°F with rack in middle.

Bring ham and cream to a simmer in a small saucepan over medium-low heat, then remove from heat. Let steep, uncovered, about 10 minutes.

Cook onion in 1 tablespoon butter in a 12-inch heavy skillet over medium-low heat, stirring, until softened, about 2 minutes. Add garlic and season lightly with salt and pepper, then cook, stirring, 1 minute. Add spinach, 1/4 teaspoon salt, and 1/8 teaspoon pepper and cook, turning with tongs, until spinach is wilted.

Drain spinach in a colander, pressing to remove excess liquid, then coarsely chop. Divide spinach, then ham, among ramekins, spooning 1 tablespoon cream into each serving. Crack eggs into ramekins and season lightly with salt and pepper. Spoon 1 teaspoon cream over each egg. Cut remaining tablespoon butter into 8 small pieces and dot each egg with butter.

Put ramekins in a shallow baking pan and bake, rotating pan halfway through baking, until whites are just set but yolks are still runny, 15 to 20 minutes, removing from oven as cooked.

Cooks' note:

The eggs in this recipe will not be fully cooked, which may be of concern if salmonella is a problem in your area.