



## Breakfast in the Bag(uette)

*Sunny Side Up Version*

1 Breadworks 3 O'clock Baguette	6 large eggs
4 slices bacon- cooked & crumbled	¼ cup shredded Asiago
salt & fresh ground pepper, to taste	

Preheat oven to 350°.

Make a V-shaped slice down the top center of the 3 O'clock Baguette and dig out most of the inside bread. Discard or save for breadcrumbs for another recipe.

Lay the scooped out 3 O'clock Baguette on a sheet of foil, big enough to bring up the sides, but not completely wrap the bread. Place the foil and 3 O'clock Baguette on a baking sheet.

Sprinkle the shredded Asiago in the bottom of the scooped out 3 O'clock Baguette. Top with the crumbled bacon.

Bake for 5-10 minutes or until the cheese is melted. Remove and gently crack the 6 eggs into the scooped out 3 O'clock.

Bake at 350° until the eggs whites are set but the yolks are still a bit runny, (keep checking every 5 minutes or so) about 15-20 minutes.

Let cool slightly before cutting into serving size pieces.

Our 3 O'Clock Baguette is available Monday-Saturday late morning, usually by 1 p.m.

We are located at 2264 M-119, Petoskey, MI 49770

Across from Spectrum Cable and at the opposite end of the parking lot from Toski Sands Market