



Breakfast in the Bag(uette)

Corned Beef Hash Version

1 Breadworks Baguette (Rustic or 3:00 O'clock)
6 large eggs 2 cups corned beef hash* 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 Baguette and dig out most of the inside bread. Discard or save for breadcrumbs for another recipe.

Lay the scooped out Baguette on a sheet of parchment paper (to prevent sticking), then on a sheet of foil (to help transport it later), big enough to bring up the sides, but not to completely wrap the bread. Place Baguette with parchment & foil on a baking sheet.

Sprinkle the shredded Asiago in the bottom of the scooped-out Baguette. Bake for 5-10 minutes or until the cheese is melted.

Remove from the oven, evenly spoon the corned beef hash into the scooped out Baguette, spreading it out and leaving a slight depression to receive the eggs.

Return to the oven and bake for 10 minutes to warm up the corned beef hash.

Remove from oven and gently crack the 6 eggs on top.

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.

**We made our own corned beef hash from a Cooks Illustrated recipe, but if you have a good canned version you enjoy, go for it.*

Our Rustic Baguette is available Monday-Saturday mornings. Our 3:00 Baguette is ready late morning, sometimes after noon, depending on the time of year.

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