



"The Perfect Place"

Eggs Italino (*Yield 4 Servings*)

Ingredients

1 Cup	Green Onion, finely chopped
½ Cup	Extra-Virgin Olive Oil
¼ Cup	Parsley, minced
½ Tsp	Salt
4 Slices	Thick Slices Country-Style Sourdough Bread
3 oz (about 4 Cups)	Arugula Leaves
8 Slices (about 4oz)	Prosciutto
8	Large eggs
8 Slices	Roasted red pepper

Method

1. Combine chopped green onion tops, olive oil, parsley and salt in a small bowl; whisk to blend. (Can be prepared 3 hours ahead. Let stand at room temperature).
2. Lightly toast the bread slices and spread each with 1 Tbsp green onion oil.
3. Arrange ¼ of arugula on each bread slice. Top each with 2 slices of prosciutto. Transfer prepared slices to plates.
4. Divide remaining green onion oil equally among four glass ramekins. Using pastry brush, spread green onion oil over inside of each ramekin (most of mixture will fall back to bottom of cup). Break over 2 eggs into each prepared cup. Place cups in large skillet. Pour enough water into skillet to reach halfway up sides of cups. Set skillet over medium- high heat and bring water to simmer. Reduce to medium-low. Cover skillet and gently cook eggs until whites are just firm to touch and yolks are set to desired consistency, about 6 minutes.
5. Using spatula and oven mitt or hand towel as aids, lift cups with eggs from water. Cut around eggs to loosen. Turn 2 eggs out onto each prepared bread slice. Garnish with parsley sprigs and roasted red pepper.

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