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Collops and Eggs

I really enjoy playing with recipes. Several years ago I spent many months adapting colonial recipes into something my husband and I would enjoy today. This recipe is one of those. Collops, by the way, are just small pieces of meat, in this case bacon. Enjoy!

Ingredients

4 slices bacon, cut into halves or quarters

4 eggs

Instructions

Heat broiler on high. Arrange bacon on broiler pan and broil until desired crispness, turning occasionally.

Meanwhile, start a pot of water boiling.

Remove bacon from broiler pan to a serving platter and keep warm.

Crack each egg into a small to medium mixing bowl.

Add all eggs at once to boiling water, stirring gently to separate whites as they cook.

When the whites are bright white and the yolks done enough, carefully use a slotted spoon to remove each from the water and arrange on the bacon. Serve hot.

