



cara price

EGGS IN PURGATORY

INGREDIENTS

- 4 large eggs
- 1- 28 ounce jar marinara sauce {no sugar added}
- 1 - 8 ounce can tomato sauce
- 2 shallots, finely sliced
- 2 cloves garlic, minced
- 1/4 cup parsley, chopped
- 2 tablespoons olive oil
- 1 tablespoon dried basil
- 1/2 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 teaspoon red pepper flakes
- 1/4 teaspoon allspice

garnish: freshly ground salt & pepper, extra parsley

DIRECTIONS

in a medium size mixing bowl, combine marinara sauce, tomato sauce, parsley, basil, salt, pepper, red pepper flakes & allspice.

in a large cast iron skillet, heat the olive oil & sauté the shallots for 5-7 minutes, just until they begin to caramelize. add in the garlic & sauté an additional minute. pour the sauce into the skillet with the onions & garlic & cook on low-medium heat for 5 minutes {there should be a slight boil on the edges}, stir occasionally.

while the sauce is simmering, crack each egg into individual small bowls, being careful not to break the yolk. using a large spoon, make 4 deep indentions in the sauce, all the way down to the pan. quickly but carefully, pour 1 egg into each opening. cover & simmer 7-10 minutes, until eggs have reached desired doneness. serve immediately* when done.

*if you wish to save any of this for leftovers, i would recommend cooking the eggs more to a firm doneness level.