

Frittata

- 6 eggs
- 2 tablespoons milk
- 2 tablespoons heavy cream
- salt to taste
- filling: About 2 cups of shredded/grated cheese, garlic, onions, pepper, chiles, tomatoes, mushrooms, ham, whatever!

Preheat oven to 350 degrees Fahrenheit.

Combine the eggs, milk, cream and salt.

Grease an oven-safe skillet.

Put the skillet over a medium-low heat, cook fillings until mostly cooked; if using cheeses, add those last.

Pour the egg mixture over. Cook until the edges of the egg mixture in the skillet start to firm.

Move skillet to oven for 20 minutes.

Remove the skillet from the oven, flip the frittata onto a plate, and serve.

Serves: 2 to 3

Preparation time: 45 minutes

– [Subscriptions \(1\)](#)

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