



Frittata with Bourbon Smoked Bacon & Peekytoe Crab

Servings: 8

Beverage Pairing: Prosecco Mimosa

Active Cooking Time: 1 ½ hour

Ingredients

2 ounces	Bacon ends, small dice
1 each	Shallots, small sliced thin
8 each	Large Eggs
3 Tablespoons	Heavy Cream
To taste	Kosher Salt
To taste	Black Pepper
2 oz	Parmigiano Reggiano
8 oz	Peekytoe Crab
8 oz	Chopped Roasted Asparagus
1 Tablespoon	Chopped Flat Leaf Parsley

Method of Preparation

1. Pre-heat oven broiler.
2. Heat a 12 inch cast iron skillet over medium heat on the range.
3. Render the bacon in the skillet until crispy. Add the shallots and cook until tender.
4. In a mixing bowl, combine the eggs, heavy cream, salt, and pepper and whisk until combined and frothy.
5. Pour egg mixture into cast iron skillet. Allow to cook for 3 minutes over medium heat or until the eggs set up around the edges.
6. Sprinkle the eggs evenly with the parmesan, crab, asparagus, and parsley.
7. Finish cooking under the broiler for 8-10 minutes or until cooked through. Careful not to burn the top. If you feel it is cooking too quickly on top move it to a lower rack. To test, stick a toothpick into the center. It should come out clean.
8. Serve with creme fraiche.