



Asparagus and Bacon Frittata

Frittatas are a great way to make fancy eggs, especially for dinner. Frittatas are fun, and easier to make than you might think, especially with this recipe, where the frittata is not flipped. The main thing is to have an oven safe pan, eggs, and whatever is fresh. Or freshly leftover from another meal!

8 eggs

1 cup cheese, grated or crumbled: feta is very good for this, as is goat cheese, parmesan, cheddar, pepper jack or whatever you like

1/2 tsp salt (optional)

4 slices bacon

1 medium red potato, diced

fresh asparagus, cut into 1/2 inch long pieces (about 1 cup after cutting, about 8 thin spears before cutting)

3 cloves garlic, minced

1 sprig fresh rosemary, minced

1 jalapeño pepper, minced

Fresh ground pepper to taste

3 green onions, finely diced

fresh cilantro, chopped

Preparation:

1. Preheat the oven at broil temperature.
2. In a large bowl, whisk the eggs. After the eggs are well beaten, mix in the cheeses and the salt. (If using feta or another fairly salty cheese, you may want to reduce or eliminate the salt.)
3. In a 10-inch ovenproof pan, medium heat, cook the bacon to your desired doneness. Remove the bacon, pat dry with paper towels, and drain most of the bacon fat from the pan.
4. Sauté the potato alone in the pan with medium high heat for about 5 minutes. This should get the potato pieces brown and crispy on the outside. Turn the heat down to medium. Then add in the asparagus, garlic, rosemary, jalapeño and fresh ground pepper. It should take about another 5 minutes for the potato and asparagus to be done.
5. Add in the green onions cilantro, then the egg mixture. Let cook 3-4 minutes, until the eggs are set on the bottom.
6. Put the pan in the oven. It should take another 3-4 minutes for the eggs to set and the top of the frittata to get a light brown. Remove from the oven, and slide onto a cutting board. Cut into wedges for serving.

Serves 4.

This was our celebration of Spring 2013 meal. We served this with the 2011 Quivira North Coast Rosé. This rosé is made primarily from Rhone varietals, including estate grown Cunoise for the first time in this vintage. Nice and bright flavors (not washed out like a number of rosés we taste), and great with the frittata.

Recipe developed March 2013 by Lori and Larry. Enjoy!