



Eggs Bordeaux

Ingredients (For 8-10 servings)

- ½ Cup Chocolate & Cabernet Sauvignon Sauce (purchase from a winery)
- ½ Cup Brown Sugar
- ¼ Cup Butter
- ¼ Cup Molasses
- ¼ Cup Corn syrup
- ¼ Cup Water
- 16 Eggs
- 2 Cups Half & Half
- 1 tsp Almond extract
- 1 tsp Vanilla extract
- 8-10 slices French bread
- 2 Green Apples
- 24 Green Grapes

Process:

Melt the butter, brown sugar, molasses, corn syrup and water in a pan. Once liquefied, add the Chocolate/Cab sauce, bring it to a boil. Set aside the sauce.

1. Add the eggs, Half & Half, almond extract and vanilla extract together, whip until well blended. Set aside.
2. Slice the Apples. If you use a core cutter, then slice the apples one more time so you end up with 12 pieces per apple. Pour lemon juice over the sliced apples in a bowl. Slice the grapes in half. Set aside.
3. Slice the French bread about 1 inch thick. Pull out the center of the cut bread so you are left with the crust. (You won't use the center in the recipe.) Spray the ramekin with a non-sticking spray.
4. Pour ¼ inch of the boiled sauce into the ramekin.



5. Put 3-4 slices of apple on top of the sauce in the ramekin.
6. Put the crust of the bread into the ramekin, placing it snug against the edge of the ramekin.
7. Put 4-6 slices of grapes inside the crown. Push them down gently.
8. Pour the egg mix into the crown, dribble over the crown. The bread may rise, so don't try to fill the ramekin up to the top.
9. After the egg mix is in cover with saran wrap tightly and put into the refrigerator over night.
10. In the morning take off the saran wrap. Add a little more of the egg mixture to the top, dribbling onto the exposed crown.

Oven:

Preheat the oven to 380 degrees. Place aluminum foil on the bottom of the cooking sheet (to catch the spill over). Place the ramekins on the cooking sheet, separated by about an inch on all sides. Place gently another piece of aluminum foil over all the ramekins.

Cook for 50 minutes. Take off the top aluminum foil and cook for another 10-15 minutes. The egg mixture will extend a little out of the ramekin and turn brown in places (which is good).

Serving:

Let the ramekins cool for at least 10 minutes. Take a knife and run it around the edge to loosen the egg dish from the ramekin. Holding the ramekin with a hot pad, turn it over onto the plate. The bottom, now the top, will be brown in color. Put a little amount of whip cream on one side of the egg dish for decoration. Serve immediately.