

Northern *New*
England
**Home, Garden,
Flower Show**

Chef Jack Ford
Cabot Creamery

“Handling the Unexpected Crowd- Cabot Cheese Super Frittata”

(Recipe serves six)

6 large eggs
1 ounce heavy cream
1 TB Cabot butter
½ cup diced onion or leek
½ cup diced red pepper and/or ANY other vegetable- asparagus and mushrooms are nice
½ cup (optional) diced ham, or bacon, or chorizo, or whatever... No rules here!
½ cup shredded Cabot cheese- any type or flavor
small handful of chopped parsley or green onion
½ cup of shredded Cabot Seriously Sharp Cheddar-no home should be without it!

Preheat oven broiler. Place eggs and cream in mixing bowl, blend thoroughly. Heat 10-12 inch fry pan on stove, add butter. When butter stops sizzling, add vegetables and optional meats. Sautee 2-3 minutes, add a little more butter if mixture looks dry, then add eggs. Stir to combine. As the mixture begins to set, slowly add first ½ cup of cheese, incorporating into mixture. When the mixture is almost set (it can still be a little moist) add Seriously Sharp Cheddar and place pan about 6 inches under broiler. Watch it carefully! Your Frittata will puff up like an eggie volcano, and the cheese will brown gloriously! Sprinkle parsley or green onions over the top. Cut into wedges, and serve directly from the cooking pan. Accompany with some good crusty bread, and even a little simple green salad if you would like.

A Pinot Grigio would be especially nice with this dish.

