

Eggs Over Easy with Mushrooms on Rye

- 1 artisanal rye bread, thinly sliced and toasted

Dill Goat Cheese

- 1/3 c chopped dill
- 6 oz goat cheese
- a little Herbamare salt and freshly ground black pepper

Combine ingredients in a small bowl. Cover and refrigerate if making in advance, and bring to room temp before using.

Mushrooms

- 5 dry shallots, finely chopped shallots or scallions? Dry or dried?
- 1 1/2 lb mushrooms--dash instead crimini, oyster, thinly sliced
- 1 T each olive oil, unsalted butter
- 2 t each thick balsamic vinegar, lemon juice
- 2 T chopped dill
- Herbamare salt
- freshly ground black pepper

Heat olive oil and butter in a large pan over medium-high heat. Cook shallots until softened. Add mushrooms and cook for about 10 minutes or until the liquid is absorbed. Add the rest of the ingredients.

Spread about a tablespoon of cheese on each slice of toasted bread, cover with a generous layer of warmed mushrooms and top with an egg over easy. Serve immediately.

Eggs Over Easy

- 8 eggs
- 4 t unsalted butter per egg
- Herbamare sea salt and freshly ground black pepper

In the same pan used for the mushrooms, cook the eggs 1 or 2 at a time over medium-low heat. Sprinkle with salt and pepper and serve as the top layer on the **Eggs Over Easy with Mushroom on Rye**.

Jittery Cook