

HEY, HALF PINT HEROES!

Let's Cook!

When you're on vacation, going to a market or grocery store can be a fun way to learn about local foods. No matter where you are cooking, this breakfast dish is delicious, fun to make, and comes from one of my favorite cookbooks, *It's So Good*.

Hole in One

Ingredients (serves 1)

2 strips of bacon
1 slice of whole-wheat bread
1 egg
Salt and pepper

1. In a small pan, fry bacon on medium-high heat until it is lightly cooked on both sides.
2. Using a cookie cutter, cut a circular hole out of the center of the whole-wheat bread (you can either toast the piece you cut out or fry it in the bacon fat). Place the bread on top of the two strips of bacon, which should be arranged parallel to each other like an equal (=) sign. Crack the egg into the hole, which should expose portions of both bacon strips.
3. Fry until the white has partially cooked through. Then flip the egg and bread over (the bacon should be fused to the bread by the egg). Let cook until the egg is done to your liking. Season with salt and pepper and eat warm.

Tip Use any shape cookie cutter that you want. Be creative!

Recipe by Nevin Martell, author of *It's So Good*.

