

frittata with tasso & cheddar

3½ Tbs. unsalted butter

¼ cup thinly sliced green onions

3 Tbs. chopped fresh flat-leaf parsley

12 eggs

½ cup heavy cream

8 oz. tasso, diced

1 cup grated sharp cheddar cheese

¼ tsp. kosher salt

Freshly ground pepper, to taste

In deep half of frittata pan over medium heat, melt 2 Tbs. butter. Add green onions and 2 Tbs. parsley; cook about 3 minutes. Transfer to small bowl. Wipe out pan.

In another bowl, whisk eggs and cream. Stir in green onion mixture, tasso, cheese, salt and pepper. In deep half of frittata pan over medium heat, melt 1 Tbs. butter. Add egg mixture; cook, using rubber spatula to gently lift cooked edges and allow uncooked eggs to flow underneath, 7–10 minutes.

In shallow half of frittata pan over medium heat, melt ½ Tbs. butter. Place shallow pan upside down on top of deep pan; flip frittata into shallow pan. Cook, covered, 3 minutes. Remove deep pan; cook until eggs are set, about 5 minutes more. Gently shake pan; slide frittata onto serving plate. Garnish with 1 Tbs. parsley. Serves 8–10.