



# BLOODY MARY BAKED EGGS

*Looking for a breakfast with a kick? This easy brunch will feed a crowd and is packed with a real punch! A classic sweet pepper, celery and onion base with smokey tomatoes, vodka and the secret ingredient of 'Stokes Bloody Mary Ketchup'. Nestle in some Burford Browns, bake and top with crumbled feta, celery leaves and crispy bacon. Serve with hot buttered toast... heaven!*

Prep time 30 minutes | Cook time 15 minutes | Serves 4

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4 Burford Brown eggs	1500g jar chunky passata
3 tbsp 'Stokes Bloody Mary Ketchup'	1 shot vodka (optional)
2 tablespoons olive oil	Sea salt and freshly ground black pepper
2 red peppers, de-seeded and thinly sliced	4 smoked bacon rashers
2 red onions, peeled and sliced	40g feta cheese, crumbled
3 sticks of celery, trimmed and chopped, reserve the leaves for garnish	A few sprigs of coriander (optional)
40g semi dried smoked tomatoes, chopped	Serve with toast

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Place a large, oven proof frying pan on a medium heat and add the olive oil. Once hot enough add the peppers, onion and celery, reduce the heat to low and cook for 10 minutes or until softened but still with a little bite. Add the smoked tomatoes, passata, splash of water, Bloody Mary sauce and vodka if using. Bring to the boil and then reduce the heat, season and simmer for 10 minutes.

Meanwhile pre-heat the oven to 180C fan/ 360f/ gas mark 6. Once cooked, make 4 indentations in the sauce and crack in the eggs. Cover the pan with foil and place in the oven to bake for 15 minutes or until the white and cook but the yolk is still runny.

In the meantime, fry the bacon until crispy and make the toast. When the eggs are cooked remove the pan from the oven and chop up the bacon and scatter over the baked eggs with the feta, reserved celery leaves and coriander leaves. Bring to the table and serve with toast.



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