

Poached Eggs in Tomato Sauce



- 1 can (14 ounces) tomato puree
- 1 tablespoon olive oil
- 1 clove garlic, minced
- Big pinch of sugar
- Pinch of crushed red pepper flakes
- Coarse salt and freshly ground pepper
- Glug of red wine (optional)
- 4 Spellcast Farm duck eggs
- 4 slices toasted country bread, for serving
- Freshly grated Parmesan cheese, for serving

In a small skillet, heat olive oil over medium-high heat. Add garlic and crushed red pepper; cook, stirring, until lightly browned, about 1 minute. Add tomato sauce and bring to a boil; season with sugar, salt and pepper. Reduce heat to a simmer and cook for 10 to 20 minutes. A few minutes before it's done, I like to add a glug of red wine and let it simmer for a moment.

Gently crack eggs into tomato mixture, cover, and let cook 5 minutes. Remove skillet from heat, uncover, and let stand 2 to 3 minutes.

Transfer each egg to a piece of toast. Spoon over sauce, garnish with cheese, and season with salt and pepper; serve immediately.

Adapted from Smitten Kitchen: <http://smittenkitchen.com/blog/2008/09/eggs-in-tomato-sauce-contest-winners/>