# Frittata Bites

Make-ahead · Serves a crowd · Makes 48 mini bites

*Ken's note: TBD*

A frittata base, 12 eggs to 1 cup of cream, baked in mini muffin tins as finger food. The usual fillings are below; any combination works. See Frittata in Breakfast and Eggs for the skillet version.

## Ingredients

- 12 eggs
- 1 cup heavy cream
- ½ lb bacon, diced and cooked crisp
- 1 cup chopped asparagus tips (or 1 small onion, diced and sautéed)
- 4 oz smoked salmon, chopped (optional)
- 1½ cups shredded Mexican-blend cheese
- Butter or oil, for the tins
- Salt and black pepper
- Sour cream with garlic and fresh dill, to serve

## Method

1. Heat the oven to 350°F. Generously grease two 24-cup mini muffin tins. Whisk the eggs and cream with a pinch of pepper.
2. Divide the bacon, asparagus, salmon, and half of the cheese among the cups. Pour in the egg mixture, filling each cup about three-quarters full, and top with the remaining cheese. Taste a bit of the cooked filling before adding any salt; the bacon, salmon, and cheese are salty.
3. Bake 15–18 minutes, until set and lightly puffed. Rest 5 minutes and loosen with a knife. Serve with the dill sour cream. They reheat well at 325°F for 8–10 minutes, and freeze for a month.