# Frittata

Serves a crowd · Serves TBD

*Ken's note: TBD*

The base is 12 eggs whisked with 1 cup of heavy cream; you can make almost anything with it. This version has bacon, asparagus, and smoked salmon, baked in a cast-iron skillet.

## Ingredients

- 12 eggs
- 1 cup heavy cream
- ½ lb bacon, diced
- 1 onion, diced
- 1 bunch asparagus, snapped, then cut in thirds or so
- About 8 oz smoked salmon (lox), chopped
- Shredded Mexican-blend cheese (pre-shredded is fine), a generous amount to top
- Salt
- Sour cream, blended with garlic and fresh dill, to serve

## Method

1. Heat the oven to 350°F. Whisk the eggs and cream together.
2. Crisp the bacon in a cast-iron skillet. Remove it with a slotted spoon and pour off some of the grease if there is a lot. Sauté the onion in the skillet until translucent.
3. Meanwhile, mix the bacon, asparagus, and smoked salmon together. Pour the egg mixture into the skillet, add the bacon mixture, and stir it all up. Top generously with the cheese.
4. Bake 30–40 minutes, checking at 30. It's done when you shake the pan and the center jiggles but doesn't slosh. Rest 10 minutes. Taste before salting; the bacon, salmon, and cheese are salty.
5. Serve with sour cream blended with garlic and fresh dill.