

Medieval Baked Herbed Eggs

This is a dish that would have been enjoyed at the high table in a nobleman's household in the spring when the hens started laying.

Ingredients

5 eggs
1/3 cup hot milk
1/8 tsp. salt
2 Tbs. butter
3 Tbs. **total** dried of any combination of the following herbs:
parsley, mint, savory, sage, fennel, rosemary,
tansy, vervain, clary, rue, dittany, and southwood

Utensils

measuring cup
measuring spoons
8 inch baking dish
strainer
wire whisk
cookpot **or**
microwave -safe bowl
small mixing bowl
serving plate
pie server

In a cookpot on the stove over medium low heat or a microwave-safe bowl in the microwave oven, heat the milk. Place the dried herbs in the heated milk and let them soak for 30 minutes until the milk is strongly flavored. Strain the mixture and discard the herbs. The dish can be prepared up to this point in advance. Preheat the oven to 325°F. In a small mixing bowl whisk the eggs, flavored milk, and salt together for a few minutes. Melt the butter in a cookpot on the stove over medium heat or in a microwave-safe bowl in the microwave oven. Pour the melted butter into the baking dish and swirl it around. Pour in the egg mixture. Bake 20 to 30 minutes, or until the eggs are set and the top is golden brown. Cut into pieces like a pie and serve.