



Bythams' Cheesey Bacon Bake

8 rashers of smoky bacon, cut into pieces

10 slices of thick white bread, crusts removed

30g butter, softened (to butter the bread and grease dish)

- 4 spring onions, finely sliced
- 3 tbsps chopped chives
- 3 tbsps chopped parsley
- 8 eggs

600ml semi-skimmed milk

1 tsp dried mixed herbs

Salt and pepper

180g Cheddar cheese, grated

- Preheat the oven to Gas mark 3/160C/320F.
- 2. Grease the base and sides of the baking dish.
- 3. Dry fry the bacon in a frying pan for a couple of minutes until just cooked; set to one side.
- 4. Butter the slices of bread; set to one side.
- 5. Mix the cheese, spring onions and chopped fresh herbs in a bowl; set to one side.
- 6. Whisk the eggs, milk, dried herbs, salt and pepper in a jug; set to one side.
- 7. Place a layer of bread on the base of the dish you may have to cut some slices to fit. Pour about a third of the egg/milk mixture on top, pressing the bread to soak it up.
- 8. Sprinkle one third of the herb and cheese mix and one half of the bacon over this bread layer.
- 9. Add another layer of bread, and sprinkle another third of the herb and cheese mix and remaining bacon over this bread layer.
- 10. Place a final layer of bread and pour over the remaining egg mixture, pressing the bread down so that the liquid is soaked up. Sprinkle the remaining herbs and cheese over the top and cover with foil.
- 11. Place the baking dish onto a baking tray and put into the oven for 40 minutes. After that time, remove the foil and cook for a further 10 20 minutes until the egg has set (test this by inserting a knife into the centre it should come out clean) and the top is puffed and golden.
- 12. Cut into approximately 12 pieces. This dish can be eaten hot, warm or cold.