

Recipe from I Will Not Eat Oysters

DIPPY EGGS & SPICY FETA PROVOLONE SOLDIERS

MAKES 4 SERVINGS

THE THINGS

SCHUG

½ bunch cilantro

1 long green hot pepper or jalapeño with seeds removed

2 cloves garlic

¼ tsp cumin

pinch of salt

2-3 tbsp cool water

DIPPY EGGS

4 – 8 large eggs

SPICY FETA PROVOLONE SOLDIERS

Schug

8 slices Rubschlagler Westphalian Style Pumpernickel and/or Danish Style Pumpernickel and/or Jewish style Deli Rye SQUARES

1/2 - 2/3 cup shredded sharp provolone

1/4 – 1/2 cup crumbled Bulgarian feta cheese

butter, room temperature, for toasting

THE WAY

FOR THE SCHUG: Pulse the cilantro, hot pepper, garlic, cumin, salt, and cool water in a food processor until finely chopped and paste like. Set aside

FOR THE DIPPY EGGS: Bring a pot of water to a rolling boil and prepare a bowl full of ice water. Gently drop the eggs into the boiling water taking care not to let them hit the bottom hard. Boil the eggs for exactly 6 minutes. Immediately transfer the eggs to the ice bath. Allow to cool for 3 minutes, remove the eggs from the ice bath.

FOR THE SPICY FETA PROVOLONE SOLDIERS: Slather one side of each toast with 1 – 2 tablespoons of schug. Pile about 2 tablespoons of shredded provolone and about 1 tablespoon of feta cheese onto each toast. Top with other slice of bread. Slather both outer sides of each sandwich with lots of butter.

Heat a grill pan or Panini pan over medium-low heat. Grill the sandwiches for about 2 minutes for each side, pressing them down to toast as flat as possible.

Remove the tops from the soft-boiled eggs, slice the toast into 5 soldiers per sandwich and serve immediately with salt and pepper. Dip and enjoy!

Recipe from I Will Not Eat Oysters. This recipe cannot be published without the consent of Danielle Oron.