

two middle kids Adam and Briahna love to make *Eggs In A Frame*. In fact, the image on the front of this pamphlet is of a serving made by Briahna at age 14. Briahna made this particular batch specifically for the image on the cover of this pamphlet, in loving memory of her beloved grandpa Erwin, whom she misses a great deal.



*Briahna, age 4, with her Grandpa Erwin on the train at Crossroads Village, Flint, Michigan.*



*Grandpa Erwin re-enacted wooden toy-making at the Toy Barn at Crossroads Village for village guests. That's dad in the bib overalls and the straw hat.*

"The Seven Centuries Cookbook" by Maxime McKendrey of *Vogue* magazine (1973, McGraw-Hill) covers 700 years of British cookery. The book includes this very interesting version of what dad called *Eggs In A Frame*:

### **Ox-eyes**

*(Mrs Beeton, 1861)*

The average cost of this dish in 1891 [sic] was 2d a head. It can also be made with thick, drained yoghurt instead of cream, in which case some chopped chives, chervil, dill, tarragon or parsley are delicious mixed with it.

*Serves 6*

6 slices bread, 3/4 inch thick

Butter for frying

6 Tbs (1/3 cup) sour cream

6 eggs

*Garnish*

3 lb (1-1/2 to 2 cups) fresh spinach, boiled, drained and chopped  
parsley or watercress

Cut the bread into 3-inch circles with a biscuit or doughnut cutter, then cut 1-1/2 inch holes in the centre. Fry the bread until it is a very light golden colour. Butter a dish, lay the croutons in it, and spoon one tablespoon of sour cream into each hole. Put a raw egg on top of the cream and sprinkle with pepper and salt. Bake at 350° (Mark 4) for 10-15 minutes, until the whites are set but not browned. Garnish with parsley or watercress and the cooked spinach, tossed in butter.

*All photos and artwork by Dave Liske except Crossroads Village Toy Barn photo, which is courtesy the Crossroads Village 2009 web site.*

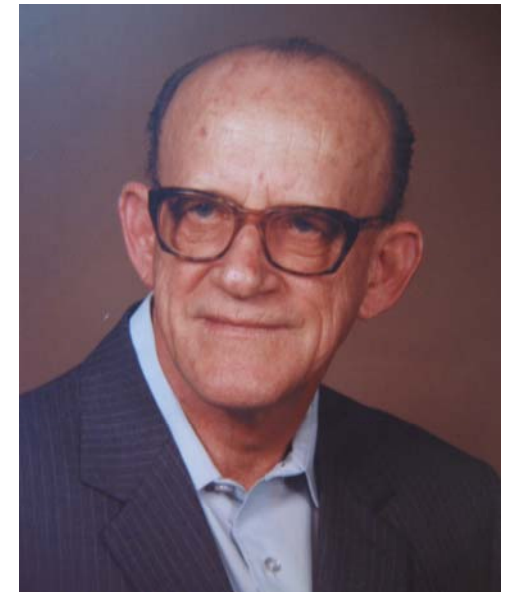
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# **Luna Pier Cook**



## **Erwin F. Liske's Eggs In A Frame**



*May 3, 1923 — December 29, 2008*

## The Story of This Version of The Recipe

Dave Liske, Luna Pier, Michigan, January 2009

Our dad, Erwin F. Liske, learned this recipe from a gentleman by the name of Larry Hagemaster. Erwin and Larry worked together at the General Motors stamping plant in Grand Blanc, Michigan, until Mr. Hagemaster passed away at the tender age of 40. Grandpa Erwin still made this for breakfast each and every Wednesday morning for decades for Grandma Joyce (after they completed a few games of Solitaire with real cards) and whomever else might have been in the Liske house at the time. He continued to make this breakfast as often as he could until he passed away at the age of 85 in late 2008.



My sister Barb reminded me of how protective dad was of how he made *Eggs In A Frame*. Dad tended to use quite a bit of salt on this dish as he was making it. If you didn't want that much salt and said so, he would become quite indignant as he felt he knew best how to make this family favorite. But even though he insisted on using as much salt as he did, we always looked forward to his sharing this particular breakfast with us.

Today this tradition still stands, at least in my house. Dad's *Eggs In A Frame* is the only reason I bought the biscuit cutter seen in the above photo. The cutting board shown here is the one dad used for making this breakfast for quite a long time. I used it for the same purpose for a long while, teaching my own kids how to make this dish. My

## Erwin F. Liske's Eggs In A Frame

January 2009

### Ingredients

2 eggs  
2 slices bread  
Unsalted butter  
Extra virgin olive oil  
Mill House Blend from Alden Mill House

### Equipment

1 large cutting board  
1 2" round cookie or biscuit cutter  
1 14" - 16" non-stick frying pan  
1 large spatula

Let the butter soften to room temperature. Lay the bread on the cutting board, lightly butter one side of each slice, then turn them over and butter the other sides. With the buttered bread still on the cutting board, use the cookie or biscuit cutter to cut the centers of each slice. *Do not discard the round pieces of buttered bread.* Sprinkle some Mill House Blend on the exposed side of each piece. Heat the pan over medium heat and, once it's hot, lay the bread pieces in the pan spiced-side down.

For over-hard eggs: Add about a tablespoon of extra-virgin olive oil to the open center of each slice of bread, then crack an egg into the opening. Sprinkle some Mill House Blend on the tops of each piece and let them cook for a few minutes. Use the spatula to lift each piece to see if they're brown and slightly crispy underneath. When each one is done (the round pieces will get done quicker), flip them over.

For over-easy eggs: Sprinkle some Mill House Blend on the tops of each piece in the pan, then let them cook for a few minutes. Use the spatula to lift each piece to see if they're brown and slightly crispy underneath. When each one is done (the round pieces will get done quicker), flip them over. When they're flipped, add

about a tablespoon of extra-virgin olive oil to the open center of each slice of bread and crack an egg into the opening.

Let the other side of each piece cook till they're brown and slightly crispy. As each piece gets done, remove them to a plate to serve as shown.

### Notes:

- When this is cooked correctly, the round pieces will have the color and consistency of hash browns.
- Mr. Hagemaster told Erwin this dish is easier to prepare if the bread is frozen.
- Erwin liked to use breads other than white bread (he uses wheat or multi-grain) as they hold together better. But you can certainly go too far with this. A lot of breads are simply too dense for this dish, and it will lose its light elegance if you use, say, a twelve-grain bread.
- Mill House Blend is available from the Alden Mill House in Alden, Michigan or at [aldenmillhouse.com](http://aldenmillhouse.com). If this is unavailable, a light sprinkling of garlic salt (not garlic powder) and celery seed will give similar results. This is what Erwin used, but we've found Mill House Blend to give a better flavor.
- The back cover of this pamphlet contains a British version of this recipe from the mid-to-late 1800's when the dish was called *Ox-eyes*. Online references give this centuries-old dish other names, such as egg in a window, egg in the hole, pirates eye, toad in the hole, Rocky Mountain toast, eggy toast, hobo toast, cave entrance, yolky pokey, o'johnnies, nest egg, toaster spurtals, egg-hole-y-o, submarine egg, and bird's nest. (source: [Wikipedia.org](http://Wikipedia.org))