



## **Eggs in Purgatory**

**Serves 1**

### **Ingredients:**

1 Cup Fire Roasted Tomatoes  
1 Egg  
Pinch of Ground Devil's Dust, or more per taste  
1 Piece Crusty Bread  
1 Tsp Butter

### **Preparation:**

In a small skillet, preferably cast iron, heat your fire roasted tomatoes, with a bit of devil's Dust until they are hot and bubbly. Crack your egg and place in center. The heat of the tomatoes will cook the egg, partially cover skillet to help the egg set. Keep a close eye on it so you don't over cook the yolk.

While that is simmering away, put your oven on broil. Butter you beat and toast under the broiler in the it is brown on the edges and nice and crispy.

Serve the skillet carefully as it is really hot, with the crispy bread. Grind a little more Devil's Dust on the egg. Dunk the bread and use it as a tool to eat this. So rich and so good!