

## Tinfoil Eggs

### INGREDIENTS

- Farm Fresh Eggs
  - FlavorGod Everything Seasoning
  - 2 TBS OmGhee
  - Chopped Parsley
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- Preheat oven to 376°F.
  - Tear off a sheet of tinfoil and cut into small squares, about 4in x 5in.
  - Lightly grease one side of the foil in ghee and then form into small molds.
  - Gently crack an egg in each tinfoil mold and place in oven for about 10-15 minutes until cooked.
  - Serve garnished with parsley and seasoning.