

Egg Sandwich

2 SLICES LOAF BREAD
SALTED BUTTER OR MARGARINE (ROOM
TEMPERATURE)
1 EGG
SALT & PEPPER
1 SLICE CHEESE (YOUR CHOICE)
MAYO. OR PRESERVES (OPTIONAL)

Bread:

Spread one side of bread evenly with room temperature butter. Place bread on a bread pan and put in oven on low broil while you start frying your egg. Watch closely and do not burn it.

Egg:

In small non-stick skillet add 2 tbsp. of butter or margarine. Crack egg into hot skillet with melted margarine. Salt and pepper egg. Bust yolk with your spatula. Cook until whites are yolk are done. Watch bread, making sure it does not get too brown. Have cheese unwrapped and ready for your sandwich. Flip egg and cook other side. Take toast out of oven when brown and flip it upside down. Place sliced cheese on hot bread. Place hot egg on top of cheese. Close sandwich and slice in half to serve.

"I have been told that this is the best egg sandwich that they have ever eaten! I think you should give it a try."

-Tammy