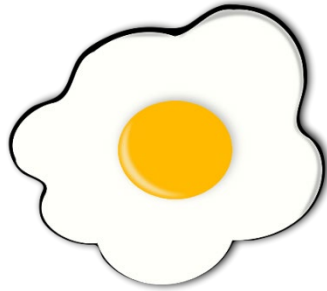


Eggs Over Easy

2 RAW EGGS
2 TBSP. SALTED BUTTER OR
MARGARINE
SALT & PEPPER



Use a small skillet. Your skillet should be about the size for two fried eggs to fit without a lot of unused surface area. Preheat the skillet on low/medium while melting 2 tbsp. of butter or margarine. Crack your egg into the skillet with melted margarine. Salt and pepper the egg. Cook on medium/low heat just until whites are done. Carefully slide your spatula underneath the yellow portion of the egg and flip. Cook just until the whites below are no longer clear and yellow is still runny. Carefully take out of skillet and put in a plate.

Over-easy – Over denotes the flipping of the egg Easy denotes the doneness of the yellow.

“Chris always gets upset when he orders this and is brought an egg that has a runny white!” The white should be done, and the egg yolk runny.” -Tammy