**EGGS LAB**

**Directions:**

Your kitchen unit will cook eggs four different ways. Each student in the kitchen will cook one of the following egg recipes. Follow each recipe carefully. When completed, divide the eggs equally among your kitchen unit, fill out the evaluation and eat your eggs and toast. Turn in your egg evaluation sheet before you leave today for a grade.

**Total Ingredients Needed for Lab:**

5 eggs 2 Tbsp. milk

2 Tbsp. butter Piece of bread for each person in kitchen unit

1 tsp. salt

**Toast Recipe:**

Ingredients: One slice of bread per person in your unit

Directions:

1. Adjust top oven rack to about 8 inches below the heating element.
2. Turn on broiler, high heat.
3. Place bread slices on rack and begin to toast. You may butter before or after the cooking process.
4. Watch constantly and remove from oven with metal tongs when toasted to your preference.
5. Return to supply table for butter to spread on toast if desired.
6. Eat with cooked eggs.

BEFORE YOU EAT ANY EGGS, EACH STUDENT MUST FILL OUT THE EVALAUTION OF EGGS LAB WORKSHEET. EVALUATE EVERY EGG YOUR KITCHEN COOKED. ALSO, ALLOW THE TEACHER TO EVALUATE YOUR FINISHED PRODUCTS.

THANK YOU! ☺