**Recipe # 1 – Hard or Soft Cooked Eggs**

**Ingredients:**

1 egg and water to cover egg

**Directions:**

1. Use the 2 quart sauce pan with lid.
2. Place the egg (don’t crack; shell and all) in saucepan and add enough water to cover it.
3. Cover with lid and bring water to a boil over medium high heat.
4. Reduce heat to just below simmering (around a 1 heat).
5. Cook until desired doneness.

 3-5 minutes for soft-cooked eggs

 10-15 minutes for hard-cooked eggs

1. For soft-cooked egg – After cooking remove egg immediately from hot water. Cut the egg with a knife in half (through the shell too). Using a spoon, scoop out the egg from the shell and place on plate.
2. For hard-cooked egg – Cool egg immediately in cold water. When cooled, peel and serve on plate.

**Recipe # 2 – Poached Eggs**

**Ingredients:**

2” of water in skillet, 1 tsp. salt, 1 egg

**Directions:**

1. Use the large skillet.
2. Fill skillet with hot water to depth of two inches. Use the 4 cup liquid measuring cup to transfer the water from the sink to the skillet on the stovetop.
3. Add salt and bring to a boil, then reduce heat to a simmer (around a 1 heat).
4. Break egg into a cup. Do not break the yolk. If you do, save that egg and use for scrambled eggs.
5. Pour the egg toward the side of the skillet into the water so the yolk will stay in the center.
6. Cover the skillet with lid and turn off heat. Watch for boiling over. If it does, take lid off to release steam then replace lid and continue the cooking process.
7. Let egg remain in hot water 3 – 5 minutes or until desired degree of doneness is reached.
8. Lift egg from water with slotted spoon, drain, and serve immediately.

**Recipe # 3 – Fried Eggs**

**Ingredients:**

1 Tbsp. butter, 1 egg, salt and pepper to taste

**Directions:**

1. Use small skillet.
2. Heat butter in skillet until moderately hot.
3. Carefully break egg into skillet. You may break the yolk or cook it sunny side up.
4. Reduce heat to low immediately.
5. Cook slowly for 3-4 minutes, or to desired doneness.
6. Sprinkle with salt and pepper to taste.
7. Serve immediately.

**Recipe # 4 – Scrambled Eggs (do very last!)**

**Ingredients:**

2 eggs, 2 Tbsp. milk, salt and pepper to taste, 1 Tbsp. butter

**Directions:**

1. Use small non-stick frying pan.
2. Place eggs, milk and salt and pepper in mixing bowl (not soup bowl) and beat with wire whip until yolks and whites are blended.
3. Place butter in frying pan and heat until slightly bubbly. Be careful not to burn.
4. Pour in egg mixture and lower heat. Cook slowly.
5. As mixture thickens on bottom and sides, lift cooked portions with turner and turn gently. Do not stir, but permit the mixture to thicken in large portions. Do not overcook.
6. When eggs are thickened, but still moist and glossy, quickly remove to plate and serve.