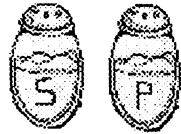


# Fried Egg

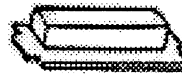
## You Need:



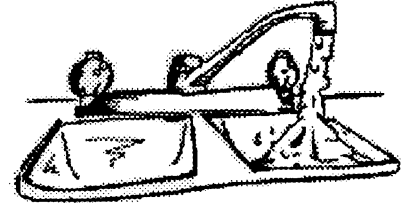
1 egg



salt & pepper



1 Tb. butter



1/2 tsp. water



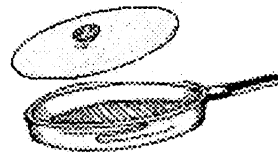
1 Tablespoon



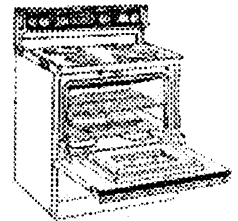
1/2 teaspoon



spatula

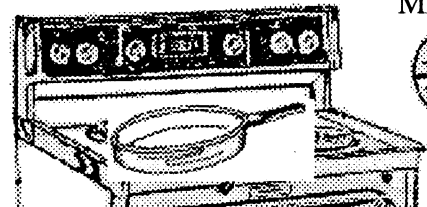
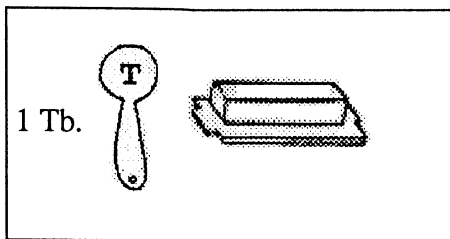


frypan with lid

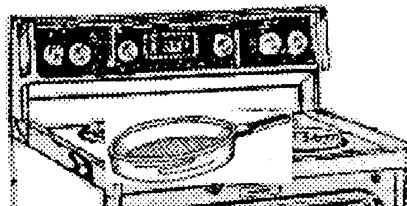


stove

**1.**

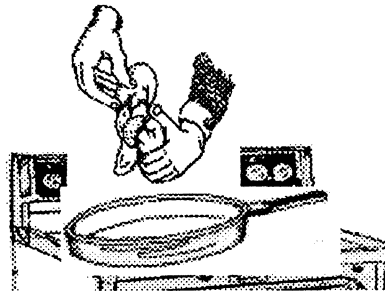
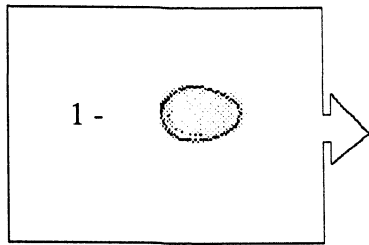


Put 1 Tb. butter in frypan. Put frypan on stove. Turn to MEDIUM heat.



Melt butter on stove.

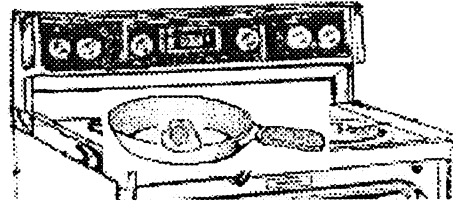
2.



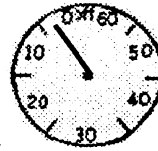
Break egg into skillet.

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3.



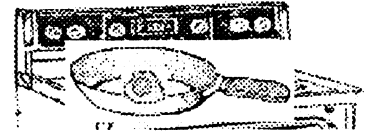
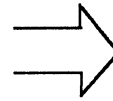
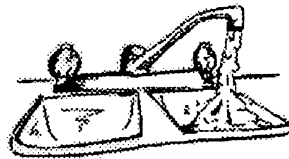
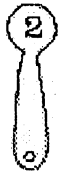
2 - 3 minutes



Cook until egg white is set 2 - 3 minutes.

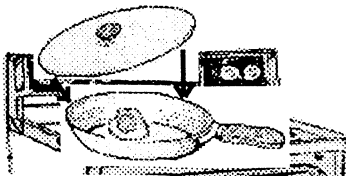
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1/2 tsp.

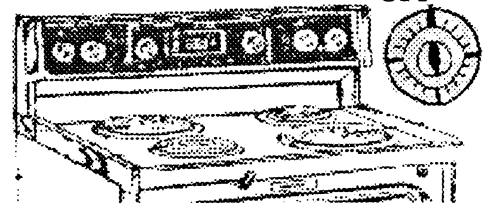
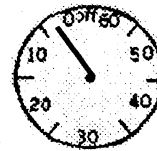
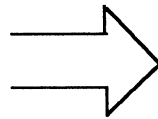


Add 1/2 tsp. water to frypan.

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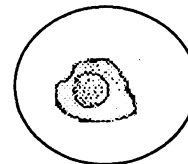
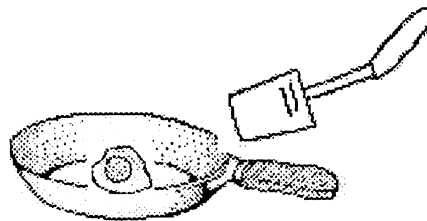
2 - 3 minutes



Cover the frypan with lid. Cook until desired doneness, 2 to 3 minutes. Turn stove OFF.

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4.



Remove egg with a spatula. Season with salt and pepper. Serve on plate.

## FRIED EGG

### You Need:

1 egg  
1 Tb. butter  
salt & pepper  
1/2 tsp. water

1 Tablespoon  
1/2 teaspoon  
spatula  
frypan with lid

1. Put 1 Tbs. butter in frypan. Put frypan on stove. Turn stove to MEDIUM heat. Melt butter on stove.
2. Break egg into skillet.
3. Cook until egg white is set 2 - 3 minutes. Add 1/2 tsp. water to frypan. Cover the frypan with lid. Cook until desired doneness, 2 to 3 minutes. Turn stove OFF.
4. Remove egg with a spatula. Season with salt and pepper. Serve on plate.