Fried Egg

You Need:

1 egg
salt & pepper
1 Tbsp. butter
1/2 tsp. water
1 Tablespoon
1/2 teaspoon
spatula
frypan with lid
stove

1.

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

Melt butter on stove.
2. Break egg into skillet.

3. Add 1/2 tsp. water to frypan. Cook until egg white is set 2 - 3 minutes.

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.
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