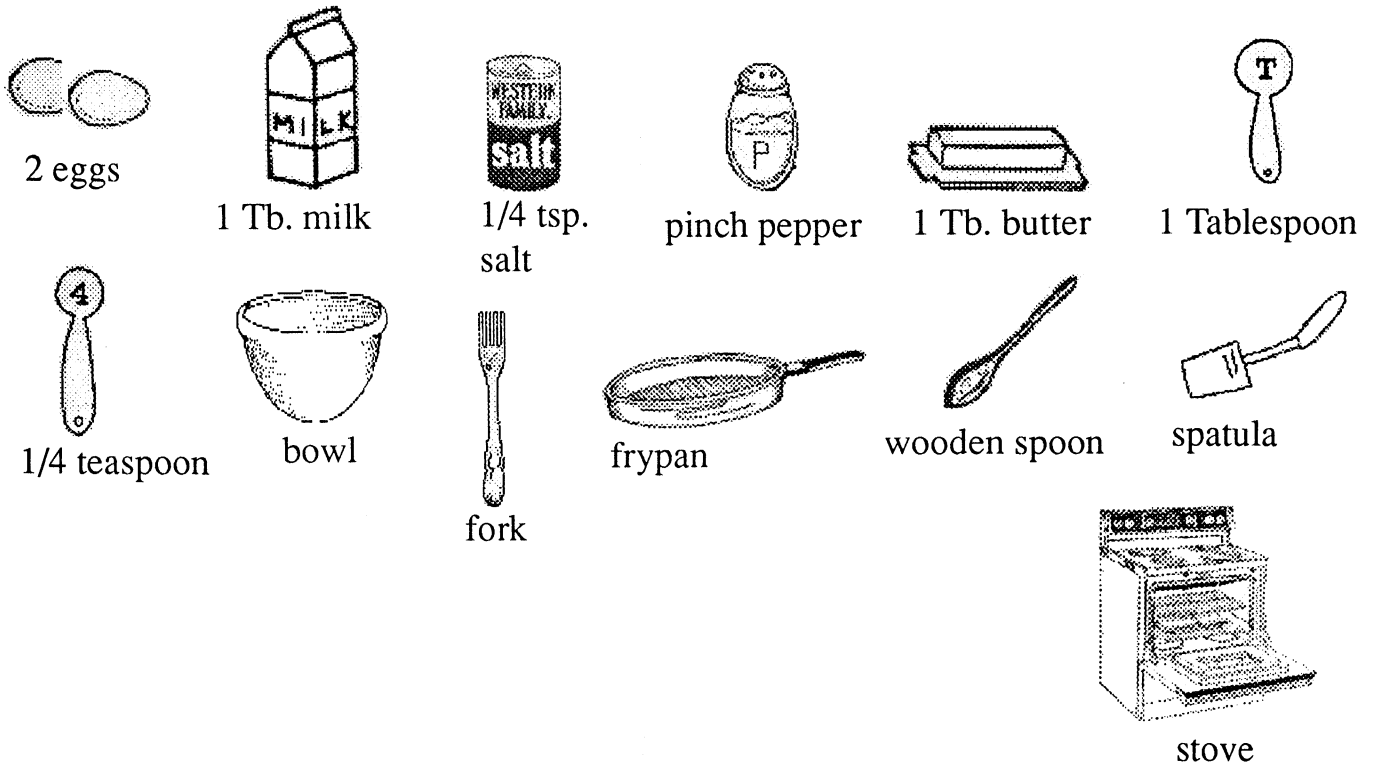
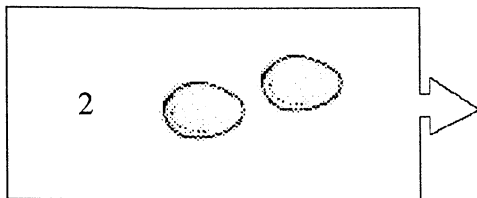


Scrambled Eggs

You Need:

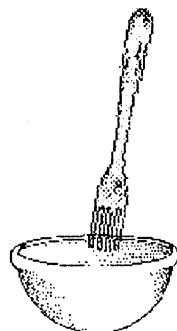
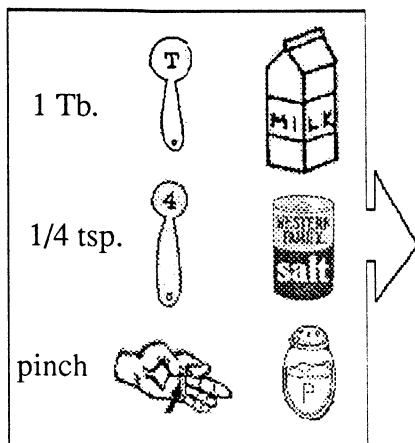


1.



Crack 2 eggs into a bowl.

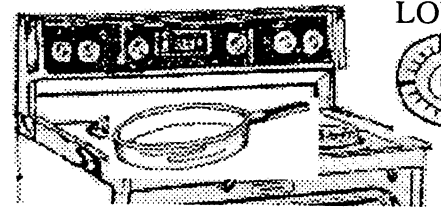
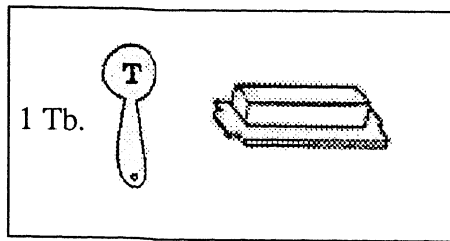
2.



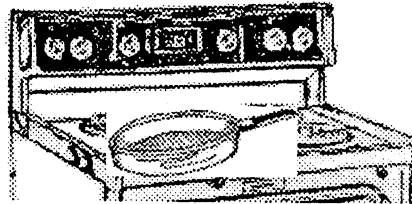
BEAT

Add 1 Tb. milk, 1/4 tsp. salt, pinch of pepper to bowl of eggs. Beat together with fork.

3.

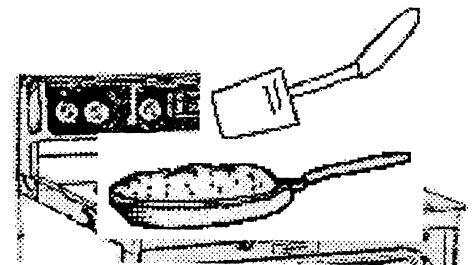
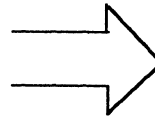
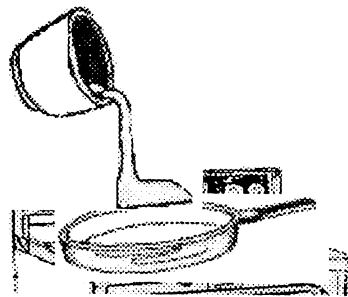


Put 1 Tb. butter in frypan. Set frypan on stove. Turn to MEDIUM LOW heat.



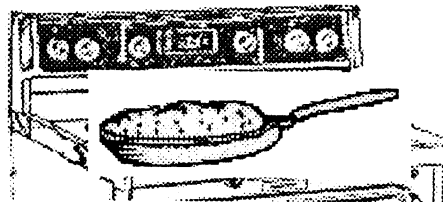
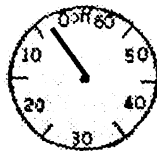
Melt butter on stove.

4.



Pour egg mixture in frypan. Stir gently to scramble.

3 - 4 minutes



Cook eggs 3 - 4 minutes until just firm. Turn stove OFF.
Serve eggs on plate.

SCRAMBLED EGGS

You Need:

2 eggs
1 Tb. milk
1/4 tsp. salt
pinch pepper
1 Tb. butter

Tablespoon
1/4 teaspoon
wooden spoon
bowl
spatula
frypan
fork

1. Crack 2 eggs into a bowl.
2. Add 1 Tb. milk, 1/4 tsp. salt, pinch of pepper to bowl of eggs. Beat together with fork.
3. Put 1 Tb, butter in frypan. Set frypan on stove. Turn to MEDIUM LOW heat. Melt butter on stove.
4. Pour egg mixture in frypan. Stir gently to scramble. Cook eggs 3 - 4 minutes until just firm. Turn stove off. Serve eggs on plate.