Scrambled Eggs

You Need:

- 2 eggs
- 1 Tbsp. milk
- 1/4 tsp. salt
- pinch pepper
- 1 Tbsp. butter
- 1 Tablespoon
- 1/4 teaspoon
- bowl
- fork
- frypan
- wooden spoon
- spatula
- stove

1. Crack 2 eggs into a bowl.

2. Add 1 Tbsp. 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.
You Need:

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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.


4. Pour egg mixture in frypan. Stir gently to scramble. Cock eggs 3 - 4 minutes until just firm. Turn stove off. Serve eggs on plate.