Soft Cooked Egg

You Need:

- 1 egg
- salt & pepper
- saucepan with lid
- water
- spoon
- bowl
- stove

1. Place egg in medium saucepan. Add enough cold water to cover 1 inch above the egg.

2. Put pan on stove. Turn heat to HIGH.

Bring to a boil. Cover with lid. Turn heat down to LOW.
Simmer 4 - 6 minutes. Turn stove OFF.

3.

Remove lid. Drain water from pan. Run cold water over the egg until cool enough to handle.

4.

Crack egg with spoon in middle of egg. Scoop egg from egg shell into bowl. Serve.
SOFT COOKED EGG

You Need:

1 egg
salt and pepper
saucepan with lid
water
bowl
spoon

1. Place egg in saucepan. Add enough cold water to cover 1 inch above the egg.

2. Put pan on stove. Turn heat to HIGH. Bring to a boil. Cover with lid.
   Turn heat down to LOW. Simmer 4 - 6 minutes. Turn stove OFF.

3. Remove lid. Drain water from pan. Run COLD water over the egg until
   cool enough to handle.