

Scrambled Eggs

You Need:



14 eggs



1 cup milk



pinch of salt & pepper



4 Tb. butter



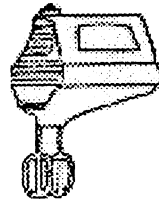
Tablespoon



large mixing
bowl



serving platter



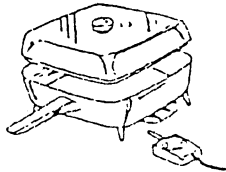
handmixer



wooden spoon



spatula

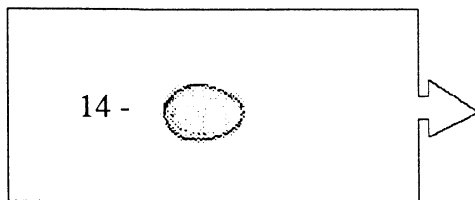


electric frypan



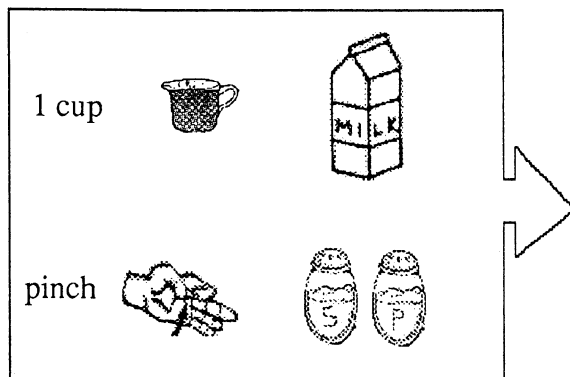
butter knife

1.



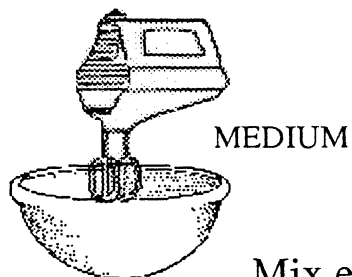
Crack eggs into large mixing bowl.

2.



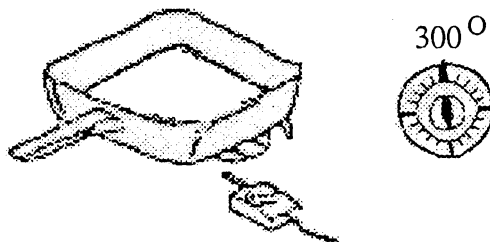
Add 1 cup milk and a pinch of salt and pepper to bowl.

3.



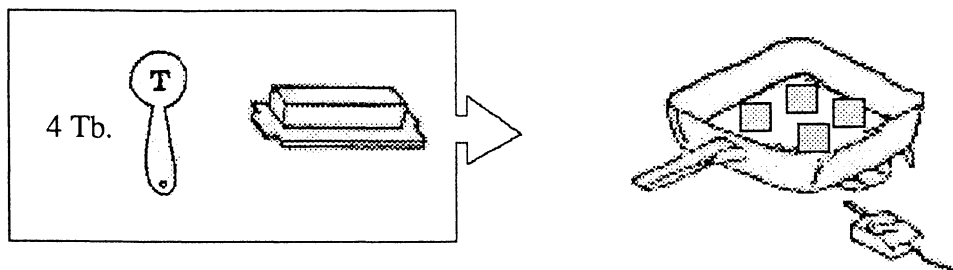
Mix eggs, milk, salt and pepper with a handmixer set on MEDIUM speed until blended.

4.



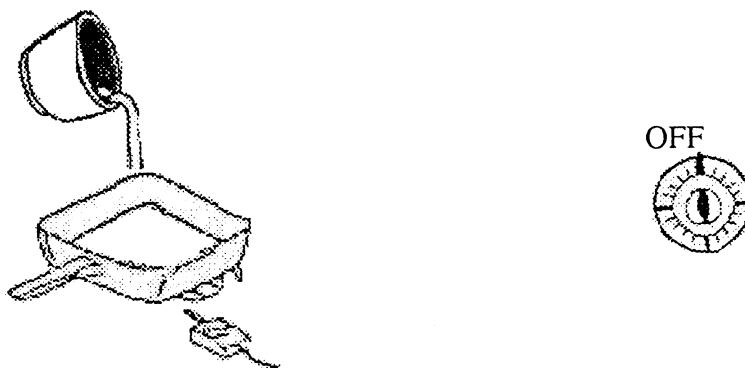
Turn electric frypan on to 300°.

5.



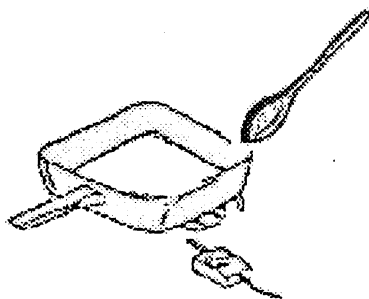
Place 4 Tb. of butter into frypan and melt.

6.



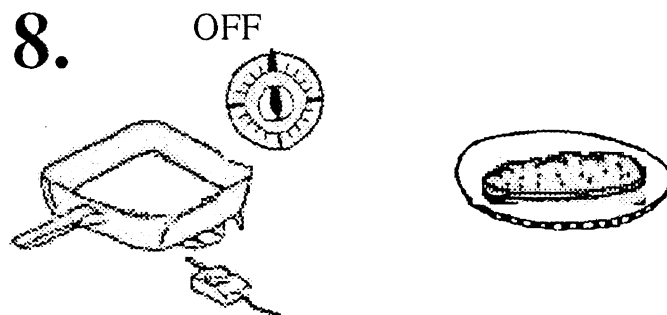
Pour egg mixture into the frypan.

7.



Stir continually until the eggs are light and fluffy.

8.



Turn the frypan OFF. Spoon eggs onto serving platter.

SCRAMBLED EGGS

You Need:

14 eggs
1 cup milk
pinch of salt & pepper
pinch pepper
4 Tbs. butter
serving platter
butter knife

Tablespoon
handmixer
wooden spoon
large mixing bowl
spatula
electric frypan
liquid measuring cup

1. Crack eggs into large mixing bowl.
2. Add 1 cup milk and a dash of salt and pepper to bowl.
3. Mix eggs, milk, salt and pepper with a handmixer set on MEDIUM speed until blended.
4. Turn electric frypan on to 300°.
5. Place 4 Tbs. of butter into frypan and melt.
6. Pour egg mixture into the frypan.
7. Stir continually until the eggs are light and fluffy.
8. Turn the frypan OFF. Spoon eggs onto the serving platter.