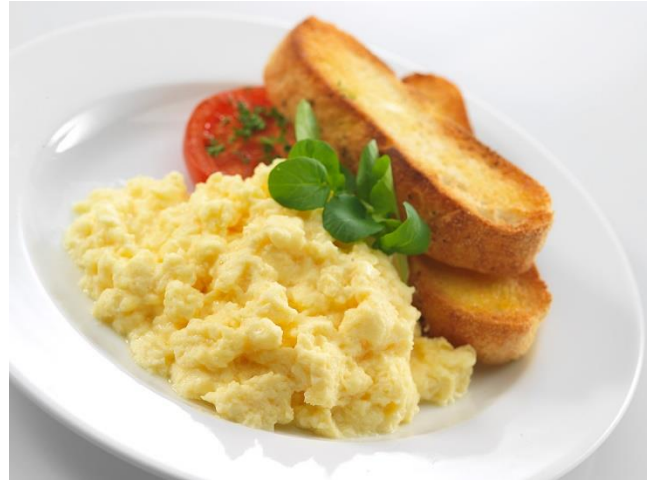


Eggs - Scrambled

You can get the right consistency of scrambled eggs with this method. Say goodbye to rubbery or runny scrambled eggs.



Ingredients

- 6 Large eggs
- 1/8 cup half and half
- 1/4 tsp. salt
- 1/8 tsp. pepper
- 1 1/2 tsp. cold unsalted butter

Equipment

- Large non-stick fry pan
- Bowl
- Spatula

UU Recipes, Preston

Scrambled Eggs

<input checked="" type="checkbox"/>	Description	Time (min)
	Break four eggs into a bowl	2
	Separate two eggs and add yolks to the other eggs. Discard the whites or save for another purpose	1
	Whisk together eggs, half-and-half, salt, and pepper	1
	Heat butter in the pan over medium-high heat until foaming is reduced	2
	Add egg mixture	1
	Use spatula to stir and turn eggs. Scrap along sides and bottom until eggs begin to clump	1 $\frac{1}{2}$ - 2 $\frac{1}{2}$
	Reduce heat to low and fold eggs until slightly wet (they will finish in the serving dish)	$\frac{1}{2}$ - 1
	Transfer to serving dish	1
	Total	10