

HOW DO YOU LIKE YOUR EGGS?



OVERVIEW:

Over easy, sunny-side up, scrambled—no matter your preference, getting your eggs just right can be a challenging process.

Use the tips in this helpful guide to make some of these eggs for your next breakfast!

WHAT'S INCLUDED:

- **Eggs-celent Egg Making Guide**
Whether you like your eggs sunny-side up, over easy, or scrambled, this guide can teach you to make restaurant-style eggs in no time!

SCRAMBLED

Heat a frying pan on medium heat, and grease with butter. Add in your desired number of eggs, and cook for one minute. Add in salt and pepper, and any other toppings you desire. Scrape the eggs from the side of the pan, and scramble with a spatula until no liquid is left.

HARD-BOILED

Place the eggs in a pot of cold water, and then bring to a boil. Once boiling, remove from heat and cover. Let the eggs sit in the water bath for 15 minutes before rinsing with cold water and removing the shells.

SUNNY-SIDE UP

For sunny-side up, heat a frying pan on medium heat, and grease with butter. When the pan is hot, gently crack the egg in. When the edges start to brown, season, and remove from the pan.

POACHED

Fill a saucepan with water and ½ teaspoon of vinegar, and bring to a boil. Reduce the water to a simmer, and crack an egg into a bowl. Create a whirlpool with a spoon in the simmering water, and gently pour the egg into the pot. Cook for 3–5 minutes. Remove from water with a slotted spoon.

OVER EASY

For over easy, follow the instructions for sunny-side up, but when the edges start to brown, gently flip the egg and cook for an additional 45 seconds.

OMELET

Heat a skillet on medium heat, and grease with cooking spray. Crack about 4 eggs into a bowl, and whisk with a little milk and cheese, if desired. Pour into the pan, and allow a slight crispy edge to form before pouring in your filling and folding over. Flip and cook for an additional minute, and then serve.

American Lifestyle
magazine



KEY

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