

THE UN-COOKBOOK

OF

OUR FINAL
FREEZER

SCRAMBLED EGGS
(BRITISH STYLE)

AMERICAN STYLE EGGS = COOK AT A HIGH HEAT, RESULTS IN LARGE FOLDS OF EGGS WITH STRUCTURE

FRENCH STYLE EGGS = COOK AT A LOW HEAT, RESULTS IN VELVETY EGGS WITH LOOSE STRUCTURE

BRITISH STYLE EGGS = COOK AT A MEDIUM HEAT, RESULTS IN SMALL CLUMPS OF EGGS WITH SOME STRUCTURE

WE DO IT BRITISH STYLE.

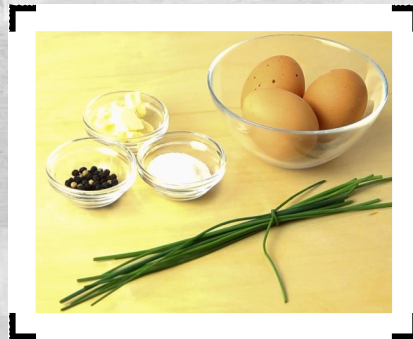
EQUIPMENT YOU'LL NEED

- ___ SMALL NON-STICK FRYING PAN
- ___ RUBBER SPATULA
- ___ KITCHEN SCISSORS



INGREDIENTS YOU'LL NEED

- ___ 3 EGGS
- ___ BUTTER OR BUTTER SUBSTITUTE
- ___ SALT
- ___ PEPPER
- ___ CHIVES



YIELD

YIELDS 3 SCRAMBLED EGGS.



WHAT YOU'LL NEED TO DO

1 TURN THE BURNER TO MEDIUM.

2 ADD BUTTER TO THE PAN. CUT CHIVES INTO THE PAN. ADD SALT AND PEPPER. MELT THE BUTTER.

3 WHEN THE BUTTER IS BUBBLING, ADD THE EGGS. IF YOU WANT SMOOTHER EGGS, MIX THE EGGS IN A BOWL UNTIL SMOOTH BEFORE YOU ADD THEM TO THE PAN.

4 MIX THE EGGS TOGETHER. KEEP THE EGGS MOVING AROUND THE PAN TO AVOID OVERCOOKING. PULL THE PAN OFF THE BURNER WHENEVER THE EGGS ARE COOKING TOO QUICKLY, BUT KEEP STIRRING THE EGGS.

5 WHEN THE EGGS HAVE SMALL CURDS AND ARE STILL CREAMY, REMOVE THEM FROM THE BURNER AND SERVE.



NOT DONE.



STILL NOT
DONE.



DONE.