

Eggs - Fried

No need to flip these eggs to get the yolks to cook the way you like them. Starting with a hot pan and letting them finish covered off-heat is the trick. Break the eggs into bowls so they can be added simultaneously assures that they all cook the same.



Ingredients

- 2 tsp. vegetable oil
- 2 tsp. unsalted butter
- 4 eggs

Equipment

- Large fry pan with cover
- Two small bowls

UU Recipes, Preston 2017

Fried Eggs

<input checked="" type="checkbox"/>	Description	Time (min)	
	Heat fry pan over low heat		5
	Cut butter into 4 pieces	1	
	Break two eggs into a small bowl. Repeat with the other two eggs and a second bowl	2	
	Add oil to the pan and increase to medium-high until the oil is shimmering	1	
	Add butter and swirl to coat the pan	1	
	Add two eggs to one side of the pan and then add the other two eggs to the other side as quickly as practical	1	
	Cover and cook	1	
	Remove from heat and let stand for 15-45 seconds. Choose the doneness of the yolk you prefer by the amount of time.	1	
	Uncover and serve		
	Total	10	