

Eggs, Fried

- 1 tablespoon butter
- 2 eggs
- 2 tablespoons *boiling* water
- salt and pepper to taste

Melt butter in a large frying pan over medium-high heat.

Crack both eggs into a saucer.

Slip eggs into butter once melted. Cook about 45 to 60 seconds, then flip.

Add boiling water over eggs, and cover frying pan.

Cook for 2 to 2-1/2 minutes more.

Serve immediately.

Serves: 1

Preparation time: 4 minutes

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