

Eggs, Poached

- 2 tablespoons butter
- water (or wine or [broth](#) ^[1] or other liquid)
- 1 tablespoon vinegar
- 2 eggs (very fresh)
- salt and pepper to taste

Melt butter in a small pot, over medium-high heat.

Add water (or wine), 3 to 4 inches deep. Keep over heat until the water just begins to boil.

Crack each egg into a separate cup, keeping yolk intact.

Reduce heat to low, until the boiling subsides.

Slip eggs into water. Leave to cook for 2 to 5 minutes, depending on amount of doneness wanted.

Remove eggs one at a time with a slotted spoon, holding each egg over paper towels for a few seconds to remove excess liquid.

Serve immediately.

Serves: 1

Preparation time: 15 minutes

– [Subscriptions \(1\)](#)

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Links:

[1] <http://kitchen.unseelie.org/.283>