

Eggs in the Basket

Submitted by [Scott](#) ^[1] on Tue, 09/25/2012 - 14:15

- 1 tablespoon butter
- 2 slices bread
- 2 eggs
- salt and pepper to taste

Let butter reach room temperature.

Using a glass as a cookie-cutter, score and remove a circle of bread from the center of each slice of bread. Keep the frame, for use as a "basket," and do whatever you want with the circle.

Spread half the butter on one side of each of the baskets.

Toast the baskets, butter-side-up.

Heat a non-stick skillet over medium or medium-high heat.

Place each basket butter-side-down on the skillet. Spread the remaining butter on the up-side of each basket.

Crack one egg each, into the center of each of the bread-frames.

Cook each on the first side for a minute or two, sprinkling with salt and pepper to taste. After the egg begins to set, use a fork to break the yolk and swirl.

Gently flip each basket, so that the egg continues to cling to the sides of the basket. Cook for another minute or two on the flip side, sprinkling with salt and pepper to taste.

Serve immediately.

Serves: 1

Preparation time: 5 minutes

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