



Poached Eggs

Poaching eggs can be rather tricky. But, once you get the hang of them they are not hard to make at all. Here is what you need to do for these:

4 cups water

1/2 cup vinegar

1 TBS salt

Eggs

Heat the water in a deep skillet. Add the vinegar and salt and mix. Bring water to a soft simmer.

Place your egg in a ramekin. Slowly add it to the pan. Allow egg to cook without touching it. Gently make sure it is not sticking to the bottom of your pan.

Remove egg with slotted spoon. If using immediately, pat dry with a paper towel and place onto a piece of toast or for eggs Benedict. If you will be using later on, place egg in ice water to stop the cooking process.

Reheat water and bring to a simmer again. Gently place the cooked eggs into the hot water. Heat for a minute. Remove, pat dry with a paper towel and use.

Enjoy!