

English Coddled Eggs



Coddled Eggs, is a fairly simple breakfast to make. First, grease up a coddle egg holder with butter. Before you put in the egg, put a small pad of butter, along with some pepper and salt on the inside of the base of the coddler. Crack the egg, and drop the egg in the coddler. Finally top off the egg with another small pad of butter, and some pepper and salt. Close the coddler with the top. Place the coddlers in boiling water, and cook for 5-6 minutes. Once you've cooked the coddled eggs pull them from the boiling water and place on a plate, along with French toast or an English muffins. I like to slice the bread so I can dip them in the coddled eggs. Mmmmm.

Ingredients:
Eggs
Butter
Pepper & Salt



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