



## How to Make Perfect, Fluffy Scrambled Eggs-no fail recipe

SERVINGS: 4

PREPPING TIME: 5 MIN

COOKING TIME: 5 MIN

### Ingredients

- 8 large eggs
- 1/2 cup whole milk
- Salt, to taste
- Freshly ground white or black pepper, to taste
- 2 tablespoons butter

### Directions

- Gather the ingredients.
- Crack 8 large eggs into a glass mixing bowl and beat them until they turn a pale yellow color and you see a lot of bubbles on the surface.
- Add 1/2 cup whole milk to the eggs and season to taste with salt and white pepper (or black pepper). Whisk the eggs like crazy. If you're not up for that, you can use an electric beater or stand mixer with the whisk attachment. Whatever device you use, you're trying to beat as much air as possible into the eggs.
- Note that it may be easier and quicker to beat the eggs in two batches (4 at a time) to make sure you don't have any lumps.
- Heat a nonstick or cast iron skillet over medium-low heat. Add 2 tablespoons unsalted butter and let it melt.
- When the butter in the pan is hot enough to make a drop of water hiss, pour in the eggs. Don't stir. Let the eggs cook for up to a minute or until the bottom starts to set but doesn't brown.





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### Directions

- With a heat-resistant spatula, gently push one edge of the egg into the center while tilting the pan to allow the still liquid egg to flow in underneath. Repeat with the other edges, until the eggs are almost entirely set but still look a little wet. (Cook a little further if you prefer dry eggs.)
- Turn off the heat and continue gently stirring and turning the egg until all the uncooked parts become firm. Don't break up the egg, keeping the curds as large as possible. If you're adding any cheese, add it now.
- Transfer to a plate when the eggs are set but still moist and soft. Eggs are delicate, so they'll continue to cook for a few moments after they're on the plate. Serve immediately.





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### Tips for Making Scrambled Eggs Recipe

- White or black pepper works - Finely ground white pepper is traditionally used in French-style scrambled eggs, omelets, and cream sauces because it blends in. Black pepper is a fine substitution.
- Sauté ingredients - Additional ingredients, especially ones with a lot of moisture like tomatoes or onions, can throw off the timing, and your eggs may turn out watery. To prevent this, sauté those items separately to cook off the water before adding them to your eggs.
- Everything in its place - Have any ingredients you'd like to mix into your scrambled eggs chopped and/or cooked and ready to go before starting.
- Use a non-stick pan - Make it easy on yourself and cook your eggs in a nonstick sauté pan. Use a heat-resistant silicone spatula so it doesn't melt or scratch the pan.

