

Maine Arts Camp

Recipe: Scrambled Eggs

Chef: Charlie Limoggio CEC

Servings: 5

Quantity	Unit	Ingredient	Prep Notes
15	Large	Eggs	
¼	Cup+1 tablespoon	Milk	Or half & half
1 ½	Teaspoons	Kosher salt	
¾	Teaspoon	Ground white pepper	
¼	Cup	unsalted butter	

1. For each portion, break 3 eggs into a bowl. Add 1 tablespoon of water or milk, if using. Season to taste with 1/2 teaspoon salt and 1/8 teaspoon pepper, or to taste, and whip until evenly blended.
2. Heat a pan over medium heat and add 1 tablespoon of butter to coat the bottom. Add the beaten eggs and cook over low heat, stirring frequently with the back of a fork or wooden spoon, until they are just set, and soft and creamy. Remove from the heat when fully cooked but still moist, and serve at once on heated plates.

Notes: You can add a variety of ingredients as a garnish while you scramble the eggs. Peppers that have been sautéed or roasted, small dice or julienne of cooked meats, as well as mushrooms (sauté them first in a little oil or butter), minced green onions or herbs, and grated cheeses are all options.

Please note: Volume and weight are not interchangeable. If the recipes calls for ounces, the ingredient is to be weighed. If it says fluid ounces, then it is by volume and is to be measured in cups, ½ cups etc.