

scrambled eggs with mayonnaise

INGREDIENTS

1 Tablespoon unsalted
butter or bacon grease

3 fresh eggs

1 teaspoon water

1 teaspoon mayonnaise

1/8 teaspoon kosher salt

Freshly ground black pepper,
to taste

Makes one serving

DIRECTIONS

1. Warm cast iron or non-stick skillet over medium heat.
2. Add unsalted butter or bacon grease to your pan and spread it around with a flexible heat-proof silicone spatula. When ready, the butter will foam up a bit and sizzle if you splash a few drops of water into the pan.
3. While the butter is melting, beat three eggs together with a fork until no white and yolk separation.
4. Into the whisked eggs, add water, mayonnaise, and kosher salt.
5. When your skillet is hot enough, add the eggs into the center of the pan. Slowly pull the egg mixture in from the sides and push the cooked portion into the center of the pan. Allow the liquid parts of the egg to run underneath and continue cooking. Keep gently pulling until the eggs are set, but yet still creamy, about 2 to 3 minutes.
6. Remove the pan from the stovetop before the eggs look completely done. They should look wet, but not runny. Dish your perfect scrambled eggs out of the skillet and onto your warmed plate. Top with a little freshly ground black pepper and serve immediately.

TIP: Add in cheese, chopped veggies, herbs, bacon, or diced Canadian bacon when eggs are almost cooked in pan. Or mix the scrambled eggs with home fries, cheddar cheese, onions, peppers, and chopped bacon, sausage, or ham for a Breakfast Mix.