

PERFECT SCRAMBLED EGGS

A Cheat Sheet

BASIC TIPS:

1. Mix 3 eggs with 1 tablespoon of milk or cream in a bowl
 2. Pour into a hot pan with a tablespoon of butter, stirring as you cook
 3. Take it off heat when it's still wet, about 3 minutes
 4. Finish with 1/4 teaspoon of kosher or Maldon salt and a pinch of freshly ground pepper
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DELICIOUS MIX-INS:

1. Cubed ham and cheddar cheese
 2. Chopped chives and goat or cream cheese
 3. Cooked asparagus and onions
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ENJOY!



Spicy Life + WOLF