

PERFECT SCRAMBLED EGGS

SERVES 4

Half-and-half proved to be the best type of dairy for our Scrambled Eggs recipe. It produced scrambled eggs that were decently puffed and stable. Adding extra yolks to the mix yielded rich results. A combination of high and low heat gave us perfect scrambled eggs. We also used a smaller skillet, which kept the eggs in a thicker layer, thereby producing larger curds.

It's important to follow visual cues, as pan thickness will affect cooking times. If using an electric stove, heat one burner on low heat and a second on medium-high heat; move the skillet between burners for temperature adjustment. If you don't have half-and-half, substitute 8 teaspoons of whole milk and 4 teaspoons of heavy cream. To dress up the dish, add 2 tablespoons of chopped parsley, chives, basil, or cilantro or 1 tablespoon of dill or tarragon to the eggs after reducing the heat to low.

INGREDIENTS

- 8 large eggs plus 2 large yolks**
- ¼ cup half-and-half**
- Salt and pepper**
- 1 tablespoon unsalted butter, chilled**

INSTRUCTIONS

- 1.** Beat eggs, yolks, half-and-half, $\frac{3}{8}$ teaspoon salt, and $\frac{1}{4}$ teaspoon pepper with fork until eggs are thoroughly combined and color is pure yellow; do not overbeat.
- 2.** Heat butter in 10-inch nonstick skillet over medium-high heat until foaming just subsides (butter should not brown), swirling to coat pan. Add egg mixture and, using rubber spatula, constantly and firmly scrape along bottom and sides of skillet until eggs begin to clump and spatula just leaves trail on bottom of pan, $1\frac{1}{2}$ to $2\frac{1}{2}$ minutes. Reduce heat to low and gently but constantly fold eggs until clumped and just slightly wet, 30 to 60 seconds. Immediately transfer eggs to warmed plates and season with salt to taste. Serve immediately.

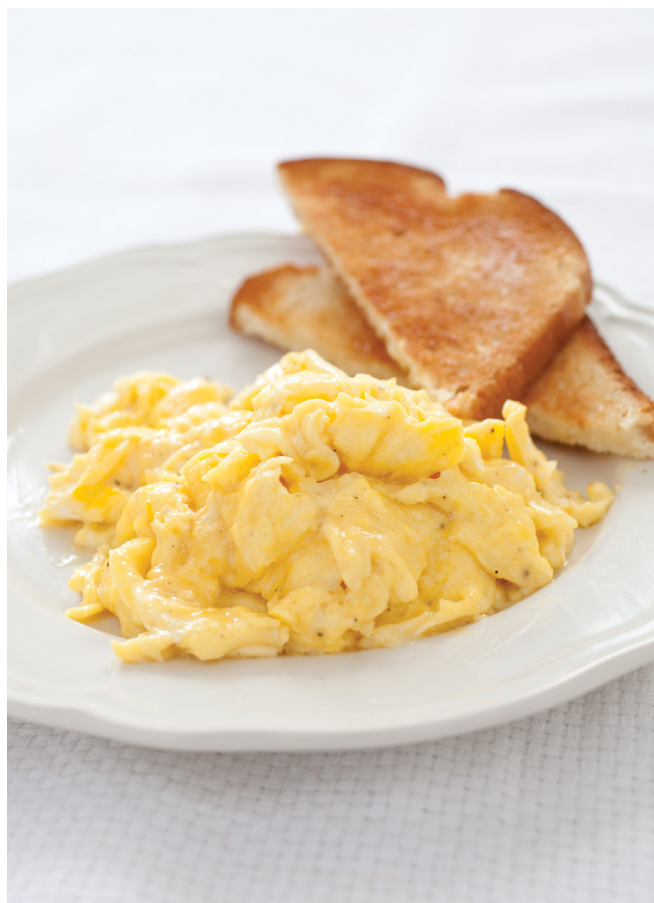


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