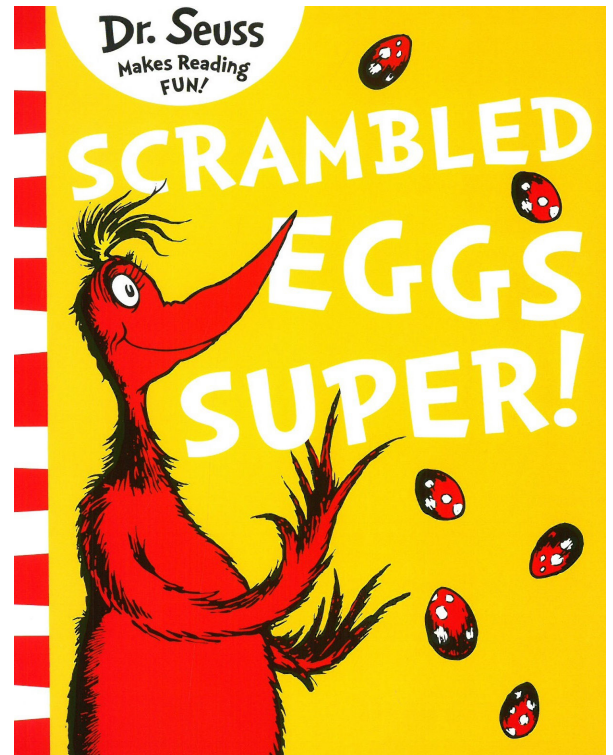


Make Your Own Scrambled Eggs

Ingredients:

- 6 eggs
- 1/3 cup of Milk
- 3 teaspoons of butter
- Salt and pepper to taste



To Prepare:

- Crack and beat eggs together with milk and salt and pepper
- Heat the butter in a nonstick skillet over medium heat till the butter is melted and pan is hot
- Pour in egg mixture and wait till eggs start to set
- once eggs start to set, using a spatula, pull the eggs across the pan
- Continue this process until egg mixture is thick and you can see no liquid
- Remove from heat and enjoy!

