

Perfect Scrambled Eggs

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2 t butter
4 eggs
4 dashes of hot sauce
2 t half & half
1 T chopped fresh parsley

1 T chopped fresh dill
¼ C shredded Colby cheese
Salt & pepper to taste
1 English muffin, toasted

Directions

Place a nonstick frying pan over medium low heat. Add butter to pan and allow to melt.

In a mixing bowl, add eggs, hot sauce, half & half. Whisk to combine. Stir in parsley, dill, cheese, salt & pepper.

When the pan is hot, swirl butter to coat the bottom. Gently pour the eggs into the center of the pan and begin stirring. Using a heatproof spatula, pull the eggs from the outside rim to the center (like you're following the spokes on a tire). Use this same motion as you work your way around the pan.

When the eggs are almost done, but still a little wet, turn off the heat and allow the pan's contained heat to finish the last minute of cooking.

Spoon half of the mixture over English muffin half to serve.

Serves 2

