

Eggs

Boiled:

Put eggs in saucepan and cover with cold water. Bring to a boil and then turn heat down so boiling stops. Cook for twenty minutes.

Scrambled:

3 eggs

3 T milk

Dash of salt and pepper for each egg

Beat with fork. Spray pan with Pam. Melt margarine or butter over medium-low heat. Add eggs. When mixture starts to set, lift cooked portions with turner. Continue until cooked through.