

Eggs, Soft boiled (the 3 1/2 minute egg)

/ Eggs, Poached

Show: Jan 16th

Ingredients: Serves 4

4 Eggs, large

1/2 Tbls Vinegar, white wine

Procedure:

Place water in a shallow saucepan to a depth of about 2 1/2 inches add 1/2 Tbls vinegar and bring to a boil over medium high heat.

Reduce heat to a bare bubbling, a simmer. Break the eggs on a flat surface, one at a time, and pour into a shallow cup. Using the tip of a slotted spoon, make a small swirling whirlpool in the water and slip the egg into it.

Repeat with remaining 3 eggs. Lower the heat to low and allow the eggs to steep in the hot water for about 3 minutes or until the whites are set.

Remove eggs with a slotted spoon. Drain well and serve. If making ahead for later use, such as a large party; cook about 1/4 of a minute less, remove from water in immediately slid into a large bowl of ice water.

When ready to serve later or the next day, pull each one from the water bath and slide into simmering water for about 1/2 - 3/4 minute.

[« Back to List of Recipes](#)