Simple Coddled Eggs Recipe

Delicious and easy to make. Change up your breakfast routine!!!

What you need:

Saucepan

Egg Coddler

Ingredients

1 egg per coddler

Unsalted Butter

1 Tsp Heavy Cream

Salt & Pepper

Bacon (Optional)

Onion (optional)

Instructions

Line your saucepan with a kitchen towel to prevent the coddler from rattling

Fill Saucepan with water and bring to a boil. The water must reach the neck of the coddler

Butter the inside of each coddler using a brush

Add ½ tsp heavy cream to each coddler, if desired

Add 1 Egg for small coddler, 2 eggs for larger and season to taste

Screw on lid and place the coddler in boiling water and simmer 5-7 minutes

Turn off heat and let stand for 6 minutes

Remove from pot, remove lids (avoid using the ring to unscrew the lid) and serve immediately.