

Betty's Egg-in-the-Nest Breakfast Recipe



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In this video, Betty demonstrates how to make an old favorite, "Egg-in-the-Nest." This is known by many other names (also in many other countries), and is a favorite breakfast dish for children (young and old)!

Ingredients:

1 tablespoon butter or margarine
1 large slice bread (I prefer Hearty White, but you may use any type of bread that you like.)
1 egg, uncooked
salt and pepper, to taste

Lightly butter both sides of a slice of bread. Now, take a large biscuit cutter (smaller in diameter than the width of the bread), and cut a circle from the center of the slice of bread. Set it aside. Next, heat a skillet, and place the slice of bread and the circle in the skillet separately. Break an egg into the hole left in the middle of the bread slice. Salt and pepper the egg, to taste. You may break the egg yolk if you choose. Also, if the egg runs under the slice of bread and makes contact with the skillet, that's okay. Tend to the bread slice (containing the egg) and also to the bread circle, and turn them when they brown on the under side. Continue to cook, until the egg is desired doneness and the bread is crisp. Remove the "Egg-in-the-Nest" and the toasted bread circle, and place them on a serving plate. Accompany this entree with hash brown potatoes, fresh strawberries with Splenda, and Swiss truffle hot chocolate--or other breakfast accompaniments of your choice. A filling and interesting way to start the day; also great to make for (and with) children!