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# POACHED EGGS

Yield: 4 poached eggs

Time: 10 minutes

## INGREDIENTS

- Water
- Vinegar
- 4 eggs

## DIRECTIONS

Fill a large, deep skillet with 3 inches of water. Add vinegar and heat water until barely simmering.

Crack each egg into a custard cup; one at a time, slide eggs gently into the water in the skillet. Do not crowd the eggs - you can cook in batches if needed. Cook for 2 to 3 minutes for slightly runny yolks and remove with a slotted spoon. Place on salads. Repeat with the remaining eggs if needed.