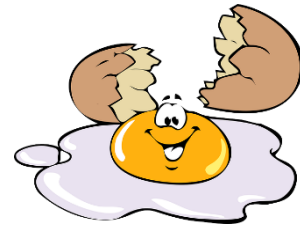


Easy Poached Eggs

We own an electric egg poacher that can only poach 4 eggs at a time. So, if we need more for company, I learned this quick way to easily poach eggs from a friend...

- Pre-heat oven to 350 degrees.
- Spray a muffin tin depending on how many eggs you want to poach with Pam or similar spray.
- Add eggs and bake for 15 minutes or more depending on how well you want them done.
- They should pop right out of the tin without sticking.
- If you cook the yolk well done you can remove it and make your favorite deviled eggs recipe.



Avocado Toast

This is a great recipe...

- Toast your bread.
- Spread on guacamole or sliced avocados.
- Sprinkle with feta cheese (or other if you prefer).
- Add fresh sliced tomatoes.
- Top with poached egg or eggs.

Really yummy!!!!

