

Women of the Future Workshop

**New Series: Cooking
Conversations with
Grandma**

Day 4: Scrambled Eggs and Kitchen Tricks

Things you Will Need:

- Eggs (We used 4)
- Salt
- Pepper
- Cheese (optional)
- Any Toppings
- Tray
- Whisk or Fork
- Pan
- Tablespoon of Butter
- Bowl
- Wooden Spoon

Trick #1: Place all of your ingredients on a tray for easy access and clean up!

Step-by-Step Instructions

- 1: Get all of your ingredients out.
- 2: Crack your eggs into a bowl, add salt and pepper, and whisk!
- 3: Put a tablespoon of butter into the pan. Wait until the butter sizzles, and turn on the stove.
- 4: Pour in your eggs. Mix with a wooden spoon. Make sure to get the edges of the pan.
- 5: Wait until the eggs are the consistency that you like them. Add cheese and toppings!
- 6: Serve with a tortilla, toast, or on a bagel to make a sandwich!

Trick #2: When you turn on the stove, make sure the flame is underneath the pan!

Trick #3: If you get a piece of shell inside your bowl, use a shell that you already cracked to take it out!

Be Creative!

Add new toppings, try new combinations, and do not be afraid of making it our own!

-Ava and Grandma