

PERFECT! SCRAMBLED EGGS

Ingredients

8 large eggs, plus 2 large yolks

1 tablespoon unsalted butter

1/4 cup half-and-half

Salt and freshly ground pepper

Beat eggs, yolks, half-and-half, 3/8 teaspoon salt, and 1/4 teaspoon pepper with a fork until the eggs are thoroughly combined and color is pure yellow - do not overbeat.

Heat the butter in a medium non-stick skillet over medium-high heat until foaming just subsides, swirling to coat the pan. Butter should not brown!

Add the egg mixture and constantly stir with a heat-proof spatula, taking care to scrape along bottom and sides of the pan until the eggs begin to clump and the spatula begins to leave a trail on the bottom of the pan, around 1.5 to 2.5 minutes, depending upon your stove.

Reduce the heat to low and gently but constantly fold the eggs until clumped and just slightly wet, about 30 to 60 seconds. Serve immediately.