

Eggs, Poached

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Ingredients: Serves 4

4 Eggs, large
1/2 Tbls Vinegar, white wine

Procedure:

Place water in a shallow saucepan to a depth of about 2 1/2 inches add 1/2 Tbls vinegar and bring to a boil over medium high heat.

Reduce heat to a bare bubbling, a simmer. Break the eggs on a flat surface, one at a time, and pour into a shallow cup. Using the tip of a slotted spoon, make a small swirling whirlpool in the water and slip the egg into it. Repeat with remaining 3 eggs.

Lower the heat to low and allow the eggs to steep in the hot water for about 3 minutes or until the whites are set. Remove eggs with a slotted spoon.

Drain well and serve. If making ahead for later use, such as a large party; cook about 1/4 of a minute less, remove from water in immediately slid into a large bowl of ice water. When ready to serve later or the next day, pull each one from the water bath and slide into simmering water for about 1/2 - 3/4 minutes.

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