

How to Coddle an Egg

Ingredients:

1 egg
Water

Directions:

Run the egg under warm water so that the temperature change into the boiling water will not crack the egg. Once the egg is at room temperature, immerse it quickly in boiling water and take the water off the burner. Let sit for 1 minute. Your egg should be coddled, but this method is very easy to mess up since the water can get very hot and over cook the egg.

