**CLASSIC EGG SALAD**

**Ingredients:**
- Eggs
- ¼ cup mayonnaise
- 2 tsp. fresh lemon juice
- 1 tbsp. minced onion
- ¼ tsp. salt
- ¼ tsp. pepper
- ½ cup finely chopped celery
- Lettuce leaves
- Paprika

**Directions:**
- Mix mayonnaise, lemon juice, onion, salt and pepper in medium bowl.
- Crack one egg into each Egglette.
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.

**NOTE:**
For length of cook time, refer to chart on Pages 12-15.

* Follow set-up/cooking instructions

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**HARD BOILED EGGS**

**Ingredients:**
- Eggs
- Salt and pepper to taste

**Directions:**
- Just crack, boil, and serve!

* Follow set-up/cooking instructions

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**Ingredients:**
- Eggs
- Salt and pepper to taste

**Directions:**
- Make sure the Egglette is properly oiled.
- Crack the egg into the Egglette and season to taste.
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.

**NOTE:**
For length of cook time, refer to chart on Pages 12-15.

* Follow set-up/cooking instructions

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**Ingredients:**
- Eggs
- ¼ tsp. salt
- ¼ tsp. pepper
- ½ cup finely chopped celery
- Lettuce leaves
- Paprika

**Directions:**
- Make sure the Egglette is properly oiled.
- Crack one egg into each Egglette.
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.

**NOTE:**
For length of cook time, refer to chart on Pages 12-15.

* Follow set-up/cooking instructions

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**Ingredients:**
- Eggs
- Salt and pepper to taste

**Directions:**
- Remove lid then turn the Egglette cup upside down over a plate and gently shake or squeeze.

For Soft Boiled Eggs, check Pages 12-15 for cooking time and follow the same routine.

* Follow set-up/cooking instructions

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**Ingredients:**
- Eggs
- ¼ tsp. salt
- ¼ tsp. pepper
- ½ cup finely chopped celery
- Lettuce leaves
- Paprika

**Directions:**
- Mix mayonnaise, lemon juice, onion, salt and pepper in medium bowl.
- Chop Egglettes and celery; add to mix and blend well.
- Refrigerate, covered, to blend flavors.
- Serve on lettuce leaves.
- Garnish with a dusting of paprika and enjoy!
**Ingredients:**
- 4 eggs
- 2 tablespoons mayonnaise
- 1 ½ tbsp. sweet pickle relish
- 1 tsp. prepared mustard
- 1/8 tsp. salt
- Pepper
- Paprika

**Directions:**
* Follow set-up/cooking instructions

**DEVILED EGGS**

- Make sure the Egglette is properly oiled.
- Crack an egg into each of 6 Egglette cups.
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.

**NOTE:**
For length of cook time, refer to chart on Pages 12-15.

- Carefully remove Egglette from water with tongs. Place in cold water to cool.
- When completely cooled, remove egg from cup.
- Slice eggs in half and carefully remove yolk from white.

- Mash yolks with mayonnaise; add relish, mustard, salt and pepper to taste.
- Mix well.
- Spoon yolk mixture into egg whites.
- Garnish with a dusting of paprika.

- Add egg yolks and 2 teaspoons of water to the butter. Mix until it's completely blended (if it starts to get too thick, add ½ teaspoon of water.)
- Add lemon juice and cayenne. Season to taste with salt and pepper.
- Transfer the hollandaise sauce to a small bowl and place plastic wrap directly on the surface so it doesn't form a skin. Set aside. (It will keep at room temperature while you work.)

**Hollandaise Sauce:**
Melt butter in a small pot over low heat until it's foamy (not yet beginning to brown) for 3 to 4 minutes.

**EGGS BENEDICT**

- 2 English Muffins, split
- 4 slices Canadian bacon or thick-cut ham
- 2 tbsp. unsalted butter
- ¼ cup chopped chives
- 2 tbsp. chopped dill, tarragon or parsley

**Ingredients:**
- 4 eggs
- ¾ cup unsalted butter
- 3 large additional egg yolks
- 1 ½ tsp. fresh lemon juice
- ¼ tsp. cayenne or hot paprika
- Salt and pepper to taste

**Directions:**
* Follow set-up/cooking instructions

**Eggs:**
Make sure the Egglette is properly oiled.

- Crack an egg into each Egglette; add salt and pepper to taste.
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.

**NOTE:** For length of cook time, refer to chart on Pages 12-15.

- Carefully remove cup from water

- Add lemon juice and cayenne. Season to taste with salt and pepper.
- Place egg on top of the bacon, and pour some hollandaise sauce over.
- Garnish with parsley and serve.

- Assembly: Using a toaster, toaster oven or regular oven, toast the English Muffins until crisp and golden brown.
- Cook Canadian bacon or ham in a medium skillet over medium–high heat until golden brown and just crisp at the edges, about 6 minutes.
- Butter one side of an English Muffin. Top with 1 slice of Canadian bacon.
- Place egg on top of the bacon, and pour some hollandaise sauce over.
- Garnish with parsley and serve with tongs. Place in cold water to cool.
CHEF’S SALAD

Ingredients:
• Salad greens
• 1 cup ham
• 1 cup turkey
• 1/2 cup green onion, chopped fine
• 1/2 cup celery, chopped fine

• 1 cup cherry or grape tomatoes, halved
• 1/2 cup Swiss cheese
• 1/2 cup cheddar cheese, quartered
• 2 hard boiled Egglettes
• 8 ounces salad dressing of your choice

Directions:
* Follow set-up/cooking instructions

• Eggs: Make sure the Egglette is properly oiled.
• Crack an egg into each of 2 Egglettes.
• Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.

NOTE:
For length of cook time, refer to chart on Pages 12-15.

• Carefully remove Egglette from water with tongs. Place in cold water to cool.

• Wash and prepare salad greens of your choice and place in a bowl.
• Toss the greens with onion and celery, reserving pieces of meat, cheese, egg slices and tomatoes for garnish.
• Just before serving, toss greens with a dressing of your choice and garnish with meat, cheese, and hard boiled egg slices.

BACON & EGGS

Ingredients:
• Bacon strips
• Eggs
• Salt and pepper to taste

• Fruit for garnish
• Toasted English Muffins

Directions:
* Follow set-up/cooking instructions

• Cook bacon in a skillet. Make sure it is cooked completely and set aside to cool.
• Make sure the Egglette is properly oiled.
• Crack an egg into each Egglette; add salt and pepper to taste.
• Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.

NOTE:
For length of cook time, refer to chart on Pages 12-15.

• Carefully remove Egglette from water with tongs. Place in cold water to cool.
• When eggs are cooked, place on plate along with bacon, fruit garnish and hot toasted English Muffins.
**HUEVOS A LA MEXICANA WITH EGG WHITES**

**Ingredients:**
- 1 Packung Eiweiß
- ½ kleine, feingehackten Zwiebel
- ½ Jalapeño, entkernt und fein gehackt
- Salz und frisch gemahlener Pfeffer, nach Geschmack

**Directions:**
- Heat oil in a 12-inch skillet over medium-high heat.
- Add onion, jalapeño, and tomato.
- Season with salt and pepper, stirring until soft (about 6 minutes).
- Make sure the Egglette is properly oiled.
- Chop cilantro leaf and add to your Egglettes.
- Divide the mix into the Egglette.
- Pour egg whites into each Egglette.
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.

**NOTE:** For length of cook time, refer to chart on Pages 12-15.

- When done, carefully remove your Egglettes from water with tongs. Place in cold water to cool.
- Release the eggs onto a plate and enjoy!

**BREAKFAST FRITTATA**

**Ingredients:**
- Eggs
- Choose from any of the following:
  - kale chopped
  - baby spinach chopped
  - tomatoes diced
  - onions finely chopped
  - red bell peppers finely chopped
- green peppers finely chopped
- mushrooms finely chopped
- goat cheese crumbled
- basil finely chopped
- mozzarella cheese shredded
- salt and pepper to taste

**Directions:**
- Follow set-up/cooking instructions

**NOTE:** If you add a meat product it must be fully cooked before going into the Egglettes cup.

- Make sure the Egglette is properly oiled.
- Crack an egg into each of the desired amount of Egglette cups.
- Place 2-3 items from the list shown into each cup.** You can customize each however you’d like!
- Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.

**NOTE:** For length of cook time, refer to chart on Pages 12-15.

- Carefully remove cup from water with tongs. Place in cold water to cool.
- Pop the egg out of the cups and enjoy!
- Avoid skipping breakfast by making these healthy egg cups ahead of time with kale, spinach, eggs, cheese, or leftovers!
Ingredients:
- 2 eggs
- ¼ cup mayonnaise
- 2 tsp. fresh lemon juice
- 1 tbsp. minced onion
- ¼ tsp. salt

Directions:
* Follow set-up/cooking instructions

• Make sure the Egglette is properly oiled.
• Crack an egg into each of 2 Egglette cups.
• Close the lid, hold the lid by the top loop, and place the Egglette gently into boiling water.

NOTE: For length of cook time, refer to chart on Pages 12-15.

• Carefully remove each cup from water with tongs. Place in cold water to cool.

• Mix Mayonnaise, lemon juice, onion, salt and pepper in medium bowl.
• When cool, remove eggs from Egglette and add chopped celery.
• Add to mix and blend well.
• Cover and refrigerate to blend flavors.
• Toast bread, assemble and enjoy!
### ELECTRIC STOVE

#### OPTIMIZED COOKING TIMES

<table>
<thead>
<tr>
<th>Type of Egg</th>
<th>Covered Cook Time (Mins)</th>
<th>Uncovered Cook Time (Mins)</th>
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<tbody>
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<td>MED</td>
<td>LG</td>
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<td>Soft Boiled</td>
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<td>15.6</td>
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<tr>
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<td>14</td>
</tr>
<tr>
<td>Scrambled w/meat</td>
<td>14</td>
<td>14.5</td>
</tr>
<tr>
<td>Scrambled w/veg</td>
<td>14</td>
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</tr>
<tr>
<td>Scrambled w/cheese</td>
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### MINIMUM/MAXIMUM COOKING TIMES

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<th>Egg Preparation Tested</th>
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<th>Hard Boiled</th>
<th>Scrambled</th>
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<th>Scrambled w/veg</th>
<th>Scrambled w/cheese</th>
<th>Egg Whites</th>
<th>Egg Whites w/meat</th>
<th>Egg Whites w/veg</th>
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<th>Egg Beaters</th>
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<tr>
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<td>12.3 - 13.5</td>
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<td>14 - 16</td>
<td>14.5 - 15.8</td>
<td>14.3 - 16</td>
<td>14.5 - 17</td>
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<td>14.5 - 17</td>
<td>14.5 - 17</td>
<td>14.5 - 17</td>
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*Note: Minimum values reflect cook time when pot is covered: max values reflect uncovered cook time.
### GAS STOVE OPTIMIZED COOKING TIMES

#### Type of Egg

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<th>Covered Cook Time (Mins)</th>
<th>Uncovered Cook Time (Mins)</th>
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<tr>
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</tbody>
</table>

#### Whole Eggs

- **Soft Boiled**: 9-10.5 minutes
- **Medium Boiled**: 14-13.5 minutes
- **Hard Boiled**: 16-17.5 minutes
- **Scrambled**: 13 minutes
- **Scrambled w/meat**: 12.5-15 minutes
- **Scrambled w/veg**: 14-16.5 minutes
- **Scrambled w/cheese**: 12.5-14 minutes

#### Egg Whites

- **Scrambled**: 8.5 minutes
- **Scrambled w/meat**: 10 minutes
- **Scrambled w/veg**: 13 minutes
- **Scrambled w/cheese**: 13 minutes

*Note: Minimum values reflect cook time when pot is covered: max values reflect uncovered cook time.*