

Better Than "Dropped" Eggs.

From an expert short-order cook we learn that the best way to cook "dropped" eggs is not to drop them first in boiling water, but to proceed in this way: Have ready a tiny hot skillet not much larger than a big coffee cup. Add butter and when melted, break the egg in. Now add hot water, quickly cover the pan, and let cook for just a moment. The egg will puff up and cook perfectly without sticking to the pan. Remove with a perforated pancake turner and serve on hot buttered toast.