

Anne's 1 Hour Scrambled Eggs

These scrambled eggs are a must for breakfast /brunch entertaining & it really works, trust me. I have been making them for eons.

Makes 6 Servings

Begin With a White Sauce**

1 cup homogenized milk
2 Tbsp. unbleached flour
½ cup butter, divided (2 Tbsp. for the sauce, remainder for eggs)
½ - 1 tsp. salt
1/8 – ¼ tsp. freshly ground black pepper

Melt 2 Tbsp. butter in a saucepan over medium heat; stir in the flour; gradually whisk in 1 cup of milk. Stir until thickened & bubbling a bit. Remove from heat & set aside.

****My Micro Method for Making White Sauce:**

Melt 2 Tbsp. butter in a large microwave safe bowl, covered with a piece of wax paper; whisk in the flour; microwave for 1 minute on medium; gradually whisk in the 1 cup of milk; microwave in 1 minute intervals until thickened & bubbling a bit. Set aside. I find this method is so much easier! Heck, I have even made the white sauce the night before, covered it & kept it in the fridge until the next day. Remove from the fridge an hour or so before using.

Make the Eggs:

12 large eggs
1/3 cup homogenized milk

Whisk eggs, salt & pepper & 1/3 cup homogenized milk in large bowl. Melt remaining butter in a large, non-stick frying pan over medium-low heat or non-stick electric frying pan at 320 F. Add egg mixture, stirring & lifting with a spatula while they cook. While still very soft, add the white sauce & continue cooking; stirring & lifting, until the eggs are scrambled to your liking.

Cover pan loosely with foil & place in a preheated 200 F oven for up to 1 hour. If you have used an electric frying pan, simply place the eggs on a large baking sheet; cover & put in the warm oven.