



Scrambled Eggs



1 t butter or margarine, per person

2 eggs, per person (on average)

2 T cheddar cheese, per person, grated

salt and pepper to taste

Melt butter or margarine in skillet over medium/low heat. Meanwhile, whisk eggs until well-beaten. Stir in cheese. Salt and pepper to taste. Cook in skillet until glossy (if you like them partially-cooked) or matte (if you like them fully-cooked), stirring occasionally.