

# EGGS IN A NEST

Per Person:

- 1 slice bread
- 1 tsp. margarine
- 1 egg

Preheat skillet over medium low heat, or a griddle to 300°.

Into a small bowl, break the egg.

Using a 3-inch cookie cutter or small drinking glass, cut a circle out of the center of the bread.

Melt margarine in skillet or on griddle.

Place the bread on margarine.

Pour the egg into the hole of the bread; sprinkle with salt and pepper.

Cook for 1-2 minutes or until bottom of egg becomes opaque and white.

With a pancake turner, flip egg and bread.

Continue cooking 1 minute longer or until desired doneness.

Meanwhile, toast the cut-out circle of bread in the pan at the same time.

Serve immediately.

