

How to fry an egg

Our rescue chickens at Well Close House, lay lots of delicious eggs. If you'd like some fresh eggs, please pop in we sell 6 eggs for £1.50, this donation goes towards their feed and bedding.

What you need to fry an egg



Eggs



Oil



Frying pan



Spatula



Spoon

What to do

1. Turn your hob on, and put the frying pan onto the ring you would like to use.
2. Add some of the cooking oil to your pan, and wait for it to heat up.
3. Crack your egg into the pan (be careful not to crack any egg shell in there).
4. Cook the egg for about 1 minute until it is white.
5. Using a spoon, carefully spoon some of the hot oil onto the top of the egg, to cook the yolk.
6. Once cooked (this should take about 4 minutes) slide your spatula under the egg, and lift it out of the pan onto your plate.
7. Make sure you turn your hob off.

What to eat fried eggs with

We like our fried eggs with lots of different meals, here are some of our favourite ideas...



On toast



With sausages
and chips