

Dippy Eggs with Buttered Toast, *serves 2*

4 whole eggs, carefully cracked into a small bowl

Salt and pepper

2-4 Tbsp Butter, divided

2 Tbsp of water

2-4 slices of your favorite brand of bread

1. In a small skillet add 1-2 tbsp butter and turn on to medium heat. You can also add your toast to the toaster now.
2. When butter starts to sizzle in pan carefully add the eggs from bowl so they don't break yolks.
3. Add a pinch of salt and pepper and watch them sizzle in pan for about 1 to 1 ½ minutes on medium heat.
4. Add a splash of the water and immediately cover. This creates steam which will give the eggs a white covering.
5. Cook for up to 2 minutes. Egg whites should not be runny but now firm. Take out your toast and butter generously. Cut into triangles or 'fingers', perfect for dipping!
6. Remove lid and carefully cut apart the eggs and scoop 2 onto each plate. Add toasty shapes to both plates and dip away!

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The logo features the word "Martin's" in a large, bold, red, rounded font. Below it, the phrase "Count On Us!" is written in a smaller, black, sans-serif font. A red horizontal line is positioned under the text "Count On Us!".