perfect poached eggs

NIBBLEDISH CONTRIBUTOR

Ingredients

- 4-6 cups of water
- 1 tbl white vinegar
- 1 egg
- salt, pepper, paprika
- toast

Instructions

immerse the egg in a small cup of tepid water to bring the egg to room temperature.

set a timer for 4 minutes but do not press start.

bring the 4-6 cups of water to boil in a small pot. once boiling, pour in the vinegar and stir. drop the egg into the water and push the whites together gently with a spoon. quickly remove the pot from heat and cover with a lid.

do not touch. toast your bread if you need to do something.
when the timer goes off, remove the egg using a slotted spoon and blot it with a paper towel (BE GENTLE!).
season with salt, pepper, and paprika. dip your dry toast =).