

## FRYING AN EGG

Who does not enjoy a good fried egg? No raccoon that I ever met, and I suspect, no Trekker either. So, this time we are going to learn how to fry an egg.

## FLIP OVER FOR YOUR NEXT CHALLENGE



### EARN THIS NUGGET

- Cook two successful fried eggs.
- Cook a fried egg breakfast for the family.

LEVEL D

PERIOD 7

TASK 1

1. Safety first. The pan is going to get hot and will burn your tender flesh if you touch it. Be very careful and make sure you do this with your parents supervision.
2. Get yourself a frying pan or a skillet and put it on the stove at medium heat. Make sure you place it on a large burner or eye, as some people call it, on the range top.
3. Add some oil to the pan to prevent the egg from sticking.
4. Crack an egg into the pan. This is the toughest part, cracking an egg is a tough skill to learn, I think. You want the egg to have a whole yoke, not a broken yoke, and you also want to make sure you don't get any pieces of shell in the pan because that texture is just nasty. It kind of feels like eating gravel, take it from a raccoon, I know.
5. When the egg is done to your liking, remove that pan from the heat and carefully remove the egg using a spatula.



6. Finally, when that pan has cooled, clean everything up, and put the egg shells in the trash. Remember a job is not complete until everything has been put away.