

## Poached Eggs

2 to 4 servings

Water, milk, broth, tomato juice, wine or other liquid

4 Large eggs

In saucepan or deep omelet pan or skillet, bring 2 to 3 inches of liquid (water, milk, broth, tomato juice, wine or other liquid) to boiling. Reduce heat to keep liquid gently simmering. Break cold eggs, 1 at a time, into custard cup or saucer or break several into a bowl. Holding dish close to liquid's surface, slip eggs into liquid.

Cook until whites are completely set and yolks begin to thicken but are not hard, about 3 to 5 minutes.

With slotted spoon, lift out eggs. Drain in spoon or on paper towels.

Trim any rough edges, and serve on toast, or other base, if desired.