

Breakfast in a Mug

What you need:

- 1 tablespoon butter or margarine
- 1 tablespoon milk or water
- 1-2 eggs
- 1 dash pepper
- 1 dash salt
- 1 slice bacon, cooked (optional)
- shredded cheese (optional)



All you do:

1. Place butter in 12 oz. microwave safe mug or small bowl.
2. Microwave on High 30-45 seconds, or until melted.
3. Add egg (s), milk, salt and pepper.
4. Stir or whip with a fork.
5. Microwave one egg on High 35 to 45 seconds; two eggs 1 1/4 to 1 3/4 minutes, or until eggs begin to set, stirring with fork to break apart after half of the time.
6. Remove eggs when they are still soft and moist. (You may have to play with the time depending on your microwave) Let stand about 2 minutes.
7. While eggs are standing crumble bacon and add to eggs.
8. Eggs will firm up while standing.
9. If desired sprinkle with shredded cheese during standing time.