

How to Make Eggs (From Someone Who Just Figured It Out)

Page 1: Getting Started

Okay, so I've never made eggs before. Like, ever. I figured it was time to learn. First things first, I had to figure out what kind of eggs I even wanted to make. There are so many kinds--scrambled, fried, boiled, poached? That's a lot. But let's keep it simple. I chose scrambled eggs because they sounded forgiving and, well, scrambled.

So here's what I did:

1. I got a couple of eggs (two seemed like a good number).
2. Grabbed a bowl, a fork, and a pan.
3. I cracked the eggs into the bowl. This part was messy. Be warned: shell bits are sneaky.
4. I used the fork to mix them up--like really mix, until they looked kinda yellow and uniform.
5. I added a tiny pinch of salt. I heard that's what people do.

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Page 2: Cooking the Eggs

Next was the cooking part. I put a pan on the stove and turned the heat to medium. Not high. Medium felt safer.

Then I added a little butter--like, a small chunk. It melted and smelled amazing. I poured in the eggs and waited. Nothing happened right away, which made me panic, but then they started to cook.

I used a spatula to gently move the eggs around. They started clumping up, which I think is the point? It looked weird at first, kind of like yellow lava, but soon it resembled actual scrambled eggs.

After a few minutes (seriously, it was fast), they were no longer liquid. I turned off the heat and stared at my creation. Were they perfect? Probably not. But they were mine.

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Page 3: The Taste Test

Time to eat. I put the eggs on a plate (fancy, right?) and grabbed a fork. The moment of truth.

They were... good! Not restaurant-level amazing, but fluffy and warm and salty and kind of addictive. I think the butter helped a lot. Next time, maybe I'll add cheese or herbs or something grown-up like that.

Anyway, if you've never made eggs before, don't worry. If I can do it, literally anyone can. Just go slow, don't burn the pan, and remember--it's just eggs. They're supposed to be fun.

Final tips from a first-timer:

- Crack your eggs confidently.
- Stir them more than you think.
- Butter is your best friend.
- Medium heat. Trust me.
- And don't overthink it. Scrambled eggs are chill.