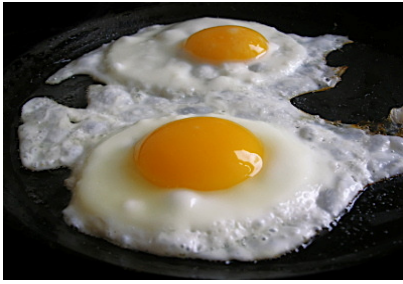


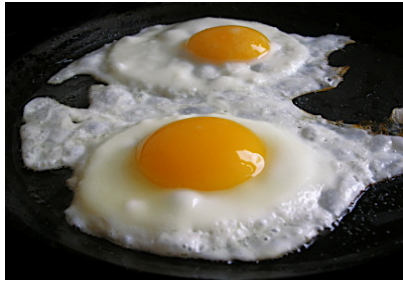
Eggs are easy, please get it right



Sunny Side Up

Cooked only on one side; yolk is liquid; the egg white is often still a bit runny as well. Gently splashing hot cooking oil or fat on the uncooked side may be done to thoroughly cook the white, or using a lid to generate steam.

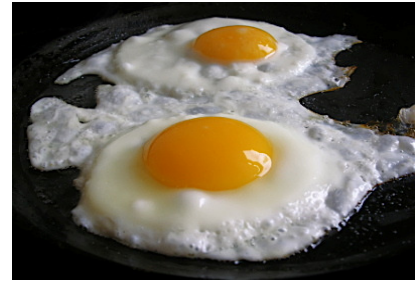
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Over Easy

Cooked on both sides; the yolk is runny and the egg white is fully cooked, turn the egg over gently without breaking the yolk, but do not leave too long.



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Over Hard

Cooked on both sides with the yolk broken until hard; use a fork or egg lifter to break the yolk sac and allow it cook thoroughly and solidify.



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