

Jim's Rally Scrambled Eggs

Recipe updated: 22-Jul-2016 - J. Beletti

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GROCERY LIST

ITEM	AMOUNT	UOM	NOTES
Eggs	0	each	Large Whole Eggs or Equivalent amount of Liquid Whole Eggs
Cream	0	ounces	Heavy Cream (liquid whipping cream)
Velveeta	0	ounces	Loaf (not slices) - Original flavor
Butter	0	tablespoons	Butter

STEPS

1. Cut cheese into cubes (1" or smaller)
2. Crack eggs into large bowl and beat/mix (wire whip / hand/stand mixer / immersion blender)
3. Add Heavy Cream to bowl of beaten eggs and beat/mix until incorporated
4. Add butter to non-stick electric skillet or non-stick frying pan, melt butter at medium heat (~275F)
5. When butter is melted, spread it around pan and add egg mixture and cheese
6. Using a high-temperature rubber spatula, drag across bottom of pan through egg mixture to scrape any cooked egg film that has formed. Repeat periodically, lifting and folding cooked eggs. Remove from heat when eggs are cooked, yet still wet looking
7. Turn eggs out into warming vessel until serving time

NOTES

There are many ways to make scrambled eggs. The ingredients and method above is just one. Electric skillets heat/cook at different rates. You'll need to experiment to find your pan's ideal setting.

VARIATIONS

No Cream - Sour Cream - Crème fraîche - Water
No Cheese - Other Cheeses
No Butter - Olive Oil - Other Fats
No Vegetables - Spinach - Onions - Garlic - Tomato - Other Vegetables
No Meat - Ham - Bacon - Sausage - Other Meats

FORMULAS USED ABOVE

Per Dozen Eggs: 6 oz Cream, 6 oz Velveeta and 2 tablespoons Butter