

Camper Eggs

20 minutes • Serves 4

Ingredients

- 6 - 8 Eggs (generally plan for 2 eggs per person)
- 2 T Butter
- Salt and Pepper

Preparation

1. Boil the eggs for 10 minutes. Let them sit in cold water for 3-4 minutes.
2. Peel the eggs. Be careful as they will be hot.
3. In a large bowl, cut the eggs into quarters.
4. Cut the 2 T of butter into 8 small pieces and dot around the top of the eggs. Top with salt and pepper to season.
5. Gently stir the eggs and butter with a fork - just slightly mashing them as you go. Do not over-stir.
6. Serve with toast or fruit of your choice.