

Egg Sandwiches

Written by Our Family



Ingredients

Quantity:	Measure:	Ingredients:	Description:
1	Nos	Bread, White	sliced
6	Nos	Eggs	Hard boil
A	Little	Butter	Apply
A	Little	Salt	To taste
A	Little	Tomato Ketchup	To taste
A	Little	Pepper Powder	Sprinkle

Method

Boil the eggs, till they become hard. Remove the shells, when cold, and slice the eggs into thin slices.

Boiling the eggs:

Boil the water, and carefully lower the eggs with a ladle into the water. In 2 to 2 and a half minutes, they are quarter boiled.

In 3 and half to 4 minutes they are half boiled.

In 7 minutes, soft boiled.

In 15 minutes and over they are hard boiled.

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Apply butter on the bread slices, place the egg slices, and put pepper powder and salt to taste, and add a little ketchup. Cover with another slice. Can be grilled, in a sandwich maker.