



Poaching Instructions



Wash all parts thoroughly before use.

1. Remove center tray and egg cups and add 1" of water to the pan and heat to simmering.
2. Place center tray on top of pan and insert egg cup(s). If desired, lightly coat egg cup(s) with butter, margarine or cooking spray.
3. Break one egg into each cup and cover pan.
4. Cook to desired firmness (4 minutes for soft poached; 5-6 minutes for firm poached eggs).
5. Always use a mitt or pot holder when handling any part of a hot egg poacher. (Lid, handle, tray and cups.)
6. Use a mitt or pot holder when removing the lid while directing steam away from face.
7. Lift the tray and egg cup(s) out of the pan by its center handle and set the tray and cup(s) onto a heat-protected surface. The egg cup(s) will lift up when the tray is set down, making it easy to grasp the egg cup handles.
8. Slide the poached egg out onto a plate, English muffin or toast.



This is the safety alert symbol. It is used to alert you to potential personal injury hazards. Obey all safety messages that follow this symbol to avoid possible injury.





Poached Egg Recipes

Eggs Florentine

Place well seasoned cooked spinach on a toasted English muffin, toast halves, or thickly sliced rustica bread. Place poached egg on top of the spinach. Sprinkle with grated Parmesan cheese or your favorite cheese sauce. Salt and pepper to taste.

Traditional Eggs Benedict

Top a toasted English muffin half with a slice of ham or Canadian bacon, one poached egg, and 2 Tbl. of Hollandaise sauce. Salt and pepper to taste.

