

# Cooking for Morons Cookbook

## Microwave Scrambled Eggs



### Ingredients:

2 large eggs  
Milk  
Salt & Pepper

### Directions:

Grease a microwave safe bowl with shortening. I used cold pressed virgin coconut oil but you can use any shortening you prefer.

Break eggs into bowl and add milk, salt and pepper to taste. Whip together with a whip or fork until well mixed and the color of a lemon.

Microwave in 30 seconds intervals starting gently between cooking times. Microwaves vary but ours was cooked in about 2 minutes.

Fluff eggs with fork and serve. Makes enough for 2 people or one hungry person.

Add cheese, veggies, meat etc. if desired.