

Eggs

When done right, eggs cooked in Saladmaster will cook better than using a non-stick skillet! And the flavor has amazed everyone! That's because eggs no longer taste like the pan they're cooked in!

Preheat your skillet on just below **medium** heat **by itself** (DO NOT USE butter, oil, or Non-Stick Spray DURING PREHEATING). After 2 minutes, spray heated skillet with cooking spray, olive oil, or butter. Place your egg into the hot sprayed skillet and let it set one minute before going on.

Note: For scrambled eggs, beat the eggs in a separate bowl before pouring mix into preheated sprayed skillet and let them set for a minute before you start to scramble.

Note: For Pancakes, French Toast, or Grilled Sandwiches: Follow preheating procedure for eggs. We use the end of a butter stick in the area where the food touches the pan prior to each round.

Note: Heavier oils such as coconut or virgin are not heat friendly and may induce some sticking when heated.