

This Egg Cooker is an excellent way to cook eggs and much more.

Cooking times will vary depending on the power of the microwave and size.

Egg

Crack the egg into the cooker. Add salt and pepper if desired. Cover the Egg Cooker and place in the microwave. Cook for about 40 seconds to 60 seconds depending on desired cooking quality of the egg. (hard, medium, soft)

Omelet

Cut up vegetables like onions, peppers, jalapenos, mushrooms etc. and place in the cooker.

Microwave the vegetables with cover on for about 20 seconds. Put one or two eggs or imitation eggs into the Cooker. Beat with a fork for 72 beatings (advised by Cook Julie Childs for the best Omelet).

Microwave with the cover on for about 70 seconds. Top with cheese and replace the lid. Wait 30 seconds for the cheese to melt.

Hints about the Egg Cooker

Do not add water, butter, oil, etc. Overcooking the egg will make it tough and rubbery. Microwaves vary in power and egg size varies too, so play with time and you will not be disappointed.