Perfectly Poached Eggs

recipe by Daniel Durbin

**INGREDIENTS**

- 1-4 eggs
- 6-10 cups of water

Many recipes will claim that you need to add vinegar to the water to make sure the egg coalesces. This is factually untrue and can lead to your eggs to tasting like vinegar.

**INSTRUCTIONS**

1. Pour the water into a large flat pot.
2. Bring the water to a rolling boil.
3. With the stem of a spatula, spin the water to create a small cyclone in the center (not too strong, simply make sure the water is spinning with enough force to have a center point).
4. Drop the first egg into the middle of the spinning water. The centrifugal force of the water will make the egg coalesce around itself.
5. As the spinning stops, drop the other eggs around the first. Make sure you get your eggs as close to the water as possible before dropping them in.
6. Make sure your water is on medium to medium-low. Leave the eggs for four minutes.
7. With a straining spoon (a large spoon that allows water to strain through it), lift the first egg out of the water.
8. Visually check the albumen (white of the egg) to make sure it is firm.
9. Load eggs onto salads, Canadian bacon, biscuits, or anything you’d like. Enjoy!