Every Day with Rachael Ray's...

SCRAMBLED EGGS ODYSSEY

It's such a simple dish. Or is it????

When a dozen of the country's best chefs recommend 12 different ways to make the perfect scrambled eggs, it takes one intrepid food editor to sort out the method YOU should use.

Written by Katie Barreira Reporting by Rachel Wharton Illustrated by Lucy Knisley

One sunny morning, the Every Day with Rachael Ray editors gather to brainstorm ideas for the special breakfast issue.

When the topic of eggs comes up, a heated debate breaks out. Everyone has her own way (the only way?) to achieve scrambled-egg superiority.

A cook is only as good as her eggs!

My mom makes them in a double boiler!

To settle the question once and for all, it is decided that food editor Katie Barreira will consult top chefs across the land.
LATER, BACK AT EDWAR HEADQUARTERS, KATIE GETS CRACKING. THE ONLY WAY TO FIND THE BEST TECHNIQUE IS TO TRY THEM ALL!

FIVE DAYS, 20 CARTONS OF EGGS AND COUNCILS DIRTY SKILLET LATER, KATIE AND THE EDWAR FOOD TEAM HAVE UNLOCKED THE SECRET TO THE ULTIMATE SCRAMBLED EGGS. AND NOW THEY CAN SHARE THOSE SECRETS WITH YOU...

The Ultimate Scrambled Eggs

1. CRACK 8 FARM-FRESH OR ORGANIC EGGS INTO A MEDIUM BOWL.

At ACRE, we get eggs from a farmer outside of town. They taste so much better than the ones at the store.

Many chefs add liquid, but we liked the eggs plain.

I don't add anything. I like the pure egg flavor on its own.

CHEF TOM COLICCHIO

CHEF WALLY JOE

2. ADD ½ TEASPOON SALT.

Add salt before cooking so it dissolves and seasons the eggs uniformly. (No, it won't make them tough.)

MICHAEL RUHLMAN'S NEWEST COOKBOOK, EGG, WILL BE PUBLISHED IN APRIL 2014.
3. **Using a Fork...**

Whipping too much air into the eggs gives you more fluff, but less flavor. A fork works better than a whisk for beating the eggs just enough.

---

4. **Grab a 10-inch Nonstick Skillet.**

Your pan can't be too big or too small. The beaten eggs should be about a quarter-inch deep.

---

5. **Add the Beaten Eggs to the Skillet Before You Put it on the Heat.**

I start off with the eggs in a cold pan so they cook evenly and don't overcook.

---

6. **Add 1 Tablespoon Finely Chopped Chilled Butter (No Heat Yet!).**

My grandpa Emmanuel used to put little bits of chopped-up, really cold butter into the eggs. The butter melts as you scramble them. It's delicious!
7. OVER MEDIUM HEAT, STIR THE EGGS WITH A SILICONE SPATULA UNTIL THE BUTTER MELTS, ABOUT 2 MINUTES.

A wooden spoon won't clean the sides of the pan, and the egg that sticks will overcook. A silicone spatula helps achieve a more consistent scramble.

CHEF MICHAEL MINA

8. ONCE THE BUTTER MELTS, BEGIN TO SCRAPE THE COOKED EGGS TOWARD THE CENTER OF THE PAN.

Gently push the eggs back and forth like a snowplow, creating piles of fluffy egg mounds.

CHEF FRANK MCMAHON

9. AFTER ABOUT 1 MINUTE AND 30 SECONDS, WHEN LARGE CURBS FORM BUT A GOOD AMOUNT OF RUNNY EGG REMAINS, REMOVE THE PAN FROM THE HEAT.

Remember, they'll keep cooking even after they're off the stove.

CHEF ELIZABETH FALKNER

10. ADD 1 MORE TABLESPOON OF CHOPPED COLD BUTTER. GENTLY FOLD THE EGGS UNTIL THE BUTTER MELTS AND THE EGGS ARE COOKED BUT STILL SHINY AND MOIST, ABOUT 5 SECONDS.

Cold butter slows the cooking and adds creaminess.

CHEF LUDO LEEFEVRE

Serve immediately!

Yum! I can't even wait for a plate!

Wow, these are so buttery-delicious.

These are good... ...but my mom's are still the best.

This is going to change how I make eggs forever!

TO SEE EACH CHEF'S FULL METHOD FOR SCRAMBLED EGGS, GO TO RACHAELRAYMAG.COM/SCRAMBLED