

# SCRAMBLED EGGS

*with*

# SMOKED SALMON



## INGREDIENTS

¼ POUND	sliced smoked salmon
12	eggs
½ CUP	heavy cream
2 TABLESPOONS	butter
12 – 15 BLADES	fresh chives, finely chopped
AS NEEDED	Salt and freshly ground black pepper



## METHOD

Reserve 2 slices of salmon for garnish. Chop the remaining salmon into very small pieces. Whisk your eggs and cream together. Add ½ of your chopped chives and season eggs with salt and pepper. Preheat a large nonstick skillet over medium heat.

Melt butter in the pan and add eggs. Scramble eggs with a wooden spoon. Do not cook eggs until dry. When eggs have come together but remain wet, stir in chopped salmon. Remove pan from the stove and keep warm. Garnish the eggs with remaining salmon and chives and serve right out of the warm pan.

*Dry Creek*  
VINEYARD

